

Rosso Forti Short Ribs with Egg Noodles

Makes 6 Servings

Wills Creek Rosso Forti wine gives this rich-tasting dish a smooth yet bold flavor.

2 ¼ cups dry red wine, divided
2 ¼ cups beef broth, divided
2 garlic cloves, chopped
1 teaspoon ground allspice
½ teaspoon ground ginger
4 pounds beef short ribs, trimmed
1 teaspoon salt
1 teaspoon pepper
3 tablespoons olive oil
1 carrot, chopped
½ onion, chopped
1 celery rib, chopped
2 tablespoons tomato paste
Garnish, chopped fresh parsley

Combine:

¼ cup wine, ¼ cup broth, garlic, allspice, and ginger in a large shallow dish; add ribs, turning to coat. Cover and chill 4-6 hours, turning occasionally.

Remove:

Ribs from marinade, reserving marinade. Sprinkle ribs with salt and pepper.

Cook:

Ribs in batches, in hot oil in a Dutch oven over medium-high heat 15 minutes or until browned. Remove ribs, and set aside.

Reduce:

Heat to medium; add carrot, onion, and celery, and sauté 7 minutes or until browned. Add tomato paste; cook, stirring constantly, 3 minutes.

Return:

Ribs to Dutch oven. Stir in reserved marinade and remaining 2 cups each of wine and broth; bring to a boil, and tightly cover.

Bake:

At 300 degrees for 3 hours. Remove ribs.

Skim fat from sauce and simmer sauce 12 to 15 minutes or until reduced by half. Serve sauce with ribs. Garnish, if desired.