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Long Bone Short Ribs with Chinook Merlot Gravy and Rosemary White Beans

Serves 6

I love the awesome look of this big bone lying across the plate – some of our cooks referred to these as Flintstone bones. But of course you could use the short cut or English cut short ribs instead. This is a great rib-sticking dish for our long gray drizzly winters.

My friends, Kay and Clay who own [Chinook Winery](#) in Prosser, Washington make great Merlot, and it's a tradition in our house to drink and cook with it when we make this dish. Of course, another Merlot will do if you can't get Chinook.

This recipe takes a long time to cook, but can easily be made the day before and reheated before serving

1 & 1/2 cups all-purpose flour
1 tablespoon kosher salt
1 teaspoon freshly ground black pepper
6 long bone short ribs, about 1 & 1/2 pounds each or other short ribs
1/4 cup olive oil
2 onions, roughly chopped (about 3 & 1/2 cups)
2 carrots, roughly chopped (about 1 cup)
1 tablespoon chopped garlic
2 teaspoons chopped fresh thyme
2 bay leaves
1 teaspoon black peppercorns
2 cups Chinook Merlot, or other dry red wine
3 cups chicken stock
kosher salt and freshly ground black pepper

Rosemary White Beans

Horseradish Gremolata

Preheat the oven to 325° F. On a baking sheet, combine the flour, salt, and pepper. Coat the short ribs with the seasoned flour, shaking off any excess. In a large roasting pan on high heat on the stovetop, brown the ribs on all sides in the oil (in batches if necessary), about 15 minutes. Remove the ribs from the roasting pan and set aside.

In the same pan, add the onions and carrots, and sauté until softened about 10 minutes, adding the garlic, thyme, bay leaves, and black peppercorns for the last few minutes. Return the short ribs to the roasting pan, bone side up. Pour the Merlot and chicken stock over the ribs. Bring the liquids to a simmer on top of the stove, then cover the pan with foil (or a lid) and braise in the oven for 2 & 1/2 hours, until the meat begins to pull away from the bone. Carefully remove the roasting pan from the oven. Lower the oven temperature to 200° F. Lift out the ribs and place them in a clean pan. Cover this pan and keep the ribs warm in the oven while you finish the sauce.

Pour the braising liquids from the roasting pan through a sieve into a deep container, pressing on the vegetables to get as much liquid as possible. Discard the vegetables. Allow the liquids to rest about 5 minutes, then skim off all the fat with a ladle and discard. (A tall container like a large pitcher makes it easiest to remove the fat in one deep layer.)

Short ribs are fatty, so there will be quite a bit of fat to remove at this point.

Pour the strained and skimmed braising liquid into a large sauté pan and reduce over high heat until thickened, about 15 minutes. You should end up with about 2 cups of sauce. Season with salt and plenty of freshly ground black pepper. We like this to be a sauce, not glue, so don't over-reduce it. It should be the consistency of heavy cream, just thick enough to cling to the meat when you ladle it over.

On the Plate

Spoon the Rosemary White Beans and some of their broth into 6 large shallow bowls. Remove the short ribs from the oven and place a Long Bone Short Rib in the center of each bowl. Ladle the sauce over each rib. Garnish with Horseradish Gremolata (see page 000). You could also remove the meat from the bone so that it is easier to eat.

A Step Ahead

You can braise the ribs a day ahead and store them in the refrigerator. Store the sauce separately in the refrigerator. When you are ready to reheat the short ribs, preheat the oven to 400° F. Place the ribs in a pan with 1 cup of hot chicken stock. Cover the pan and place it in the oven for about 25 minutes, until the meat is warmed through. Heat the sauce to a simmer in a small saucepan on the stovetop.

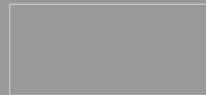
In the Glass:

For me, it has to be Chinook Merlot.

Reducing Sauces

A tip for reducing sauces: Using a large, wide pan helps reduce the sauce more quickly. Also, if your pan is large enough to fit over two burners, turn them both on high.

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