



## INDIAN-SPICED SHORT RIBS

<b>PREP TIME</b> 15 MIN	<b>COOK TIME</b> 2 HOUR 45 MIN	<b>TOTAL TIME</b> 3 HOURS	<b>SERVINGS</b> FOUR
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**DRY CREEK VINEYARD WINE PAIRING**  
SOMERS RANCH ZINFANDEL



### INGREDIENTS

- 2 tsp canola oil
- 4 short ribs, 10-12 oz each
- Salt
- 1 large onion, thinly sliced
- 2 carrots, chopped
- 1 celery rib, chopped
- 3 plum tomatoes, chopped
- 2 heads of garlic, halved
- 2 cups dry red wine
- 1 quart chicken stock
- GARAM MASALA:**
  - ¼ cup coriander seeds
  - 2 tbsp cumin seeds
- 1 tbsp black peppercorns
- 1 tbsp ground ginger
- 1 tbsp ground cardamom
- 1 tbsp cinnamon
- 1 tsp ground cloves
- ½ tsp crushed red pepper
- 3 bay leaves, crumbled

### METHOD

Heat oven to 325°F. In a large cast-iron casserole pan, toast coriander and cumin over medium-high heat, shaking pan constantly, 2 minutes. Transfer to a spice grinder and let cool. Add remaining garam masala ingredients and pulse to a powder.

Heat oil in pan over high heat. Season ribs with salt and sear until crusty, 15 minutes. Transfer ribs to a plate. Add onion, carrots and celery and cook over medium heat until browned, 7 minutes. Add tomatoes, garlic and 3 tbsp of garam masala and cook until tomatoes start to break down, 3 minutes. Add wine and boil until reduced by half, scraping up browned bits. Add stock and bring to a simmer. Return ribs to the pan and season with salt. Cover and braise in oven for 2 hours, until just tender.

Transfer the meat to a plate. Strain the liquid into a saucepan, discarding fat that rises. Boil over high heat until sauce reduces to 1 cup. Place a rack 8 inches from top and preheat broiler. Brush ribs with some sauce and broil 3 minutes per side. Sprinkle lightly with garam masala. Serve with remaining sauce.

Share your photos of this recipe! #drycreekvineyard