

Oak Mountain Winery Braised Beef Short Ribs

8 piece's Boneless Beef Short Ribs cleaned	x5	20 lb
Kosher salt and freshly ground black pepper		
2 tbs olive oil		5 oz olive oil
Flour for coating short ribs		
1 small onion chopped		
1 carrot, peeled and chopped		5 carrots
1 celery rib, chopped		5 celery
4 cloves of garlic		20 garlic cloves
4 flat leaf parsley stems		1 bunch of parsley stems
4-6 thyme sprigs		20 sprigs of thyme
1 bay leaf		5 bay leaf
¼ cup red wine vinegar		1 ¼ cup red wine vinegar
3 cups dry red wine (pinot noir)		1 gallon red wine
1 cup port wine		5 cups of port
6 cups chicken stock		2 gallons

Season short ribs, then coat with flour. Sear the pork cheeks, remove the short ribs from pot then add vegetables and sauté. Deglaze with red wine and port. Then add chicken stock and veal, parsley stems, thyme and bay leaf. Bring to a boil, skim and reduce to a simmer. Then remove. Place mixture into a hotel pan and cover with plastic wrap and foil. Bake at 300* for 3 ½ hours or until fork tender. Remove from oven and allow to cool in liquid for 45 minutes to 1 hour. Then remove short ribs and allow to cool completely, before pressing with another sheet tray and 4 number ten cans over night before cutting into required portion size. Strain braising liquid and reduce by 60%, then add vinegar.

