

## Red Wine Braised Short Ribs

### INGREDIENTS:

5 pounds bone-in beef short ribs	3 tablespoons tomato paste
Salt	1 bottle red wine
Black pepper	10 pieces of fresh thyme
3 tablespoons vegetable oil	6 large springs of rosemary
3 onions, cut into eighths	4 bay leaves
3 carrots, cut into 3-inch pieces	4 whole star anise
2 stalks celery, cut into 3-inch pieces	2 whole bulbs garlic, halved crosswise
2-3 tablespoons flour	4 cups low sodium beef stock

### DIRECTIONS:

1. Preheat the oven to 350° F.
2. Season short ribs with salt and pepper.
3. Heat large Dutch oven on medium-high heat.
4. Brown short ribs on all sides.
5. As the short ribs are done, transfer them to a tray.
6. From the Dutch oven, pour off all but 3 tablespoons fat.
7. Add all vegetables to the Dutch oven and brown.
8. Add the flour and tomato paste to the vegetable mixture and stir until combined.
9. Add wine to the vegetable mixture.
10. Add the short ribs back into the Dutch oven.
11. Bring the mixture to a boil and simmer until the wine reduces by half, about 25 minutes.
12. Add all herbs, garlic and anise.
13. Add the beef stock and bring to a boil. Once boiling, cover and transfer to the oven.
14. Cook for 2 ½ - 3 hours.
15. Transfer the short ribs to a platter.
16. To make the sauce, transfer all liquid to a large bowl or measuring cup.
17. Let the fat rise and then spoon it off.
18. Season the sauce with salt and pepper if needed.
19. Serve the short ribs in bowls with mashed potatoes and sauce.

# SPRING VALLEY

VINEYARD

## Berry Cobbler

### INGREDIENTS:

#### TOPPING:

2 ½ cups all purpose flour  
1 cup softened butter  
⅓ cup granulated sugar  
1 teaspoon baking powder  
1 tablespoon vanilla

#### BERRY FILLING:

6 cups mixed berries  
½ cup granulated sugar  
1 teaspoon lemon juice  
2 tablespoons clear gelatin -OR- ¼ cup cornstarch mixed with ½ cup water

### DIRECTIONS:

1. Preheat oven to 400° F.
2. Make Topping: Mix all topping ingredients until combined and it reaches a crumbly texture.
3. Make Berry Filling: Toss all berry filling ingredients in a bowl.
4. Transfer berry filling mixture to a 9"x 13" pan.
5. Crumble topping all over the top of the berry filling.
6. Place the pan on cookie sheet and bake for about 30 minutes, or until filling is bubbling and topping is golden brown.
7. Let cool, then serve warm with vanilla ice cream.