



Classic Napa Valley Bone-in Short Rib with Garden Gremolata and Bucatini

Nickel & Nickel Copper Streak Vineyard Cabernet Sauvignon, Stag Leap District, Napa Valley

by *Executive Chef Trevor Eliason*

Chef's Note: Garden gremolata refers to whatever herbs or greens you have growing in your garden. We often substitute arugula when we're short on parsley, and basil makes an excellent alternative to chives. Just be mindful if you're using stronger herbs like sage, oregano or rosemary. Sometimes less is more!

Ingredients

- 6 bone-in beef short ribs
- 3 cups red wine
- 2 whole star anise
- 2 bay leaves
- 6 allspice berries
- 3 garlic cloves
- Kosher salt and
freshly ground pepper
- 2 tablespoons grapeseed oil
- 1 onion, chopped
- 2 carrots, peeled and chopped
- 2 celery stalks, chopped
- 4 cups beef or chicken stock
- 1 bunch fresh thyme

Garden Gremolata

- 1 tablespoon fresh lemon zest
- 1 small garlic clove
- 1 tablespoon parsley,
freshly chopped
- 1 tablespoon chives,
freshly chopped
- 1 tablespoon olive oil
- 12 ounces dried bucatini pasta
- Kosher salt
- 1 tablespoon olive oil
- 4 tablespoons butter

METHOD

Bone-in Short Rib

Preheat oven to 300 degrees. Remove short ribs and place on paper towels to dry. Season the beef on both sides with kosher salt and freshly ground pepper. Using a heavy-bottomed roasting pan, heat grapeseed oil on high heat until the pan begins to smoke. Add the seasoned beef, turning when the beef develops a dark amber hue, roughly three minutes on each side. Transfer to a plate. Add the carrots, onions and celery to the pan and cook four to five minutes, while stirring, until soft. Add wine, star anise and allspice to vegetables in the pan. Reduce wine by one third, add the stock and bring to a steady boil. Add the short ribs, bay leaves, garlic and thyme, and cover with a lid or aluminum foil. Bake for approximately three hours. The meat should be so tender it almost falls off the bone.

Allow the ribs to cool, then remove fat from top of ribs and discard. Remove ribs from liquid and place in a heat-proof dish. Using a fine mesh strainer, strain the braising liquid over a sauce pot, pressing the vegetable matter with the back of a spoon or ladle. Discard vegetable matter. Bring the liquid to a simmer and reduce by half. Season with salt and pepper to taste. Pour over ribs. When they are ready to serve, reheat ribs in sauce.

Garden Gremolata and Bucatini

Zest lemon into a small bowl, before adding your chopped chives and parsley. Smash the garlic on a cutting board and chop extremely fine. Add your garlic to the zest blend, stir in the tablespoon of olive oil, and set aside.

Boil pasta in salted water, drain, place back in pasta pot and finish with one tablespoon olive oil, four tablespoons butter, salt and pepper.

Presentation

Lay out six dinner bowls. Place a short rib in each along with a generous spoonful of sauce and a scoop of gremolata. Add the bucatini alongside, pull the cork on a bottle of Nickel & Nickel Copper Streak Vineyard Cabernet Sauvignon and indulge!

Serves 6