



Parducci®

Braised Beef Ribs

Pair with: Parducci Family Farmed
Cabernet Sauvignon

Makes 6-8 Servings

Cook 11 to 12 hours (low) – 5 to 6 hours (high)

6 pounds beef short ribs
1 bottle of Parducci Cabernet
(½ for crock, the rest for drinking)
1 14 oz. can of beef broth
1 Vidalia onion cut into wedges
½ cup dark molasses
2 teaspoons red pepper flakes
2 cloves of garlic finely chopped
1 teaspoon sea salt
1 jar of capers (rinsed)

1. Place all the ingredients except capers in a large crock-pot.
2. Cover and cook for the desired time—five to six hours on the high setting or eleven to twelve hours on the low setting.
3. In the last hour add capers.
4. Before serving, I would suggest skimming the fat off the broth. Serve the broth over the ribs or pour over mashed potatoes.

