

Wine Braised Country Style Beef Ribs

- Prep Time: 5 minutes (plus 1 hour to marinate)
- Cook Time: 2 hours, 50 minutes
- Total Time: 2 hours, 55 minutes (plus 1 hour to marinate)
- Servings: 6

Ingredients:

- ½ cup Simply Nature Organic 100% Apple Juice
 - ¼ cup Simply Nature Organic Apple Cider Vinegar
 - ½ cup Bridge Road Vineyards Merlot
 - 3 pounds Black Angus Beef Country Style Ribs
 - 1 tablespoon Carlini Vegetable Oil
 - 1 tablespoon Carlini Pure Olive Oil
 - 2 onions, chopped
 - 3 small carrots, peeled and cut on a bias
 - 2 cups peeled and chopped butternut squash
 - 6 cloves garlic, minced
 - 1 tablespoon chopped thyme
 - 1 cup Simply Nature Organic Beef Broth
 - 2 small bay leaves
 - pinch of Stonemill Crushed Red Pepper
 - ground Stonemill Sea Salt Grinder, to taste
 - ground Stonemill Peppercorn Grinder, to taste
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Directions:

1. Preheat oven to 325°.
2. In a resealable plastic bag, combine apple juice, vinegar, wine and beef. Marinate in refrigerator for at least 1 hour.
3. Heat vegetable oil in braiser over medium-high heat. Remove ribs from marinade, reserving marinade. Pat ribs dry and sear ribs on both sides until browned. Remove ribs and reserve.
4. Heat olive oil over medium high-heat. Add onions, carrots and squash; cook for 10 minutes, scraping brown bits from bottom of braiser. Add garlic and thyme and cook for 5 minutes.
5. Deglaze braiser with reserved marinade and beef broth. Add bay leaves and crushed red pepper. Add ribs back into braiser and cover. Place in oven for 2½ hours or until ribs are tender.
6. Season with salt and pepper to taste.



Recipe Courtesy of:
ALDI Test Kitchen