



BEEF SHORT RIBS WITH SHIITAKE MUSHROOMS

A serious dish for a serious wine, try this out in your cast iron pot with friends; it's what dreams are made of.

1. Brine 6 portions of beef short rib overnight in salted water, herbs and garlic.
2. Remove the next morning and dry the ribs very well.
3. Season the ribs with Nomu Beef Rub and marinate for half an hour before browning them off with oil in a heavy skillet.
4. Color 2 each of the sliced onions, carrots, leeks and celery sticks in a heavy pot then add some chopped garlic and a tablespoon of flour and cook for 30 seconds more.
5. Add a few diced tomatoes, a dollop of tomato paste and cook a little more, then deglaze with a glass of **Marvelous Blue**; cook this for a minute and add the beef ribs and just cover with beef or chicken stock.
6. Bring to a boil and simmer with a tight fitting lid for 2-3 hours in a low oven.
7. When the meat is soft, remove it, strain out the liquid and reduce it to a sauce consistency, season to taste then add to it a punnet of shiitake mushrooms, the beef ribs to warm through, some chopped parsley and cracked black pepper.
8. Serve with roasted carrots, mashed potatoes and a bottle of **MARVELOUS BLUE**.

Visit marvelouswines.com for the complete recipe.