



SYRAH BRAISED SHORT RIBS

INGREDIENTS

- 4 tbsp. olive oil
- 6 Beef short ribs deboned
- 8 oz. bacon
- 1 cup diced celery 2 medium onion (peeled, diced)
- 2 carrots (peeled, diced)
- 10 cloves peeled garlic
- 4 qts demi- glace
- 1btl syrah wine
- 2 ea. cinnamon sticks
- Salt, pepper
- 2 tbsp. Wakaya Perfection Ginger
- 1 bottle sweet soy sauce

DIRECTIONS

1. Preheat the oven to 275 degrees. Then in a large braiser heat the pan on high add the oil.
2. Season the ribs with salt and pepper & ginger sear until golden brown on all sides, and add the bacon halfway through the browning process and render this out.
3. Remove the ribs from the pan add the onions, carrot, celery, and cook till onions lightly caramelize.
4. Add the wine, demi and reduce by half.
5. Add the ribs back to the pan cover and place in the oven for 1 ½ hours.
6. Remove the ribs from the oven and transfer to a holding container.
7. Strain the sauce through the chinois, place back into a sauce pan and reduce till a thick syrupy consistency. KEEP WARM!!!!