

**TEMPRANILLO SHORT RIBS***To pair with***2015 LONGORIA TEMPRANILLO****Serves 8***16 (3 OZ.) BONE IN BEEF SHORT RIBS, TRIMMED**5/8 TEASPOON KOSHER SALT**½ TEASPOON BLACK PEPPER**2 TABLESPOONS OLIVE OIL, DIVIDED**1 CUP CHOPPED ONION**¾ CUP CHOPPED SHALLOTS**½ CUP CHOPPED CARROT**½ CUP CHOPPED CELERY**6 GARLIC CLOVES, SLICED**1 ROSEMARY SPRIG**2 ½ CUPS TEMPRANILLO**1 ¼ CUPS BEEF BROTH*

Sprinkle ribs with salt and pepper. Heat a large Dutch oven over medium-high heat. Add 1 tablespoon olive oil to the pan. Add some ribs and sauté for 6 minutes, turning to brown on all sides. Remove ribs. Repeat with remaining 1 tablespoon of oil and rest of ribs. Add onion and the next 5 ingredients (through rosemary) to pan. Sauté 3 minutes, stirring constantly. Add wine to pan and bring to boil, scraping pan to loosen browned bits. Cook for 13 minutes or until reduced to 2 cups. Preheat oven to 325 degrees. Add broth to pan and bring to a boil. Return ribs to pan, cover and bake for 2.5 to 3 hours, turning ribs after 45 minutes. Remove ribs from pan, serve with sauce spooned over top. Serve with Parsnip Puree (see next page).

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PARSNIP PUREE

3.5 POUNDS PARSNIPS (ABOUT 8-10)

3 TABLESPOONS BUTTER, UNSALTED

¼ CUP HEAVY CREAM

3 CLOVES GARLIC, FINELY CHOPPED

SALT AND PEPPER TO TASTE

In a medium sized pot, boil salted water and add peeled and chopped parsnips (diced into ½-inch segments.) Once soft, drain, throw out the water and return parsnips to pot. Add butter, cream and garlic. Garlic will soften and mellow in the heat of the pot. Mash with a whisk or potato masher. For a creamier consistency, puree in a blender or food processor. Add salt and pepper to taste. Serve hot.



In March 2017, Diana and Rick attended a Winemaker Dinner/Cooking Class at Savory Kitchen in San Jose. It was the first time we've been to a dinner where everyone participated in preparing the food to match our wines. One of our favorites was this course, and we thought we'd share it when we released our 2015 Tempranillo. Enjoy! Special thanks to Colleen and all our instructors at Savory Kitchen!