



SHORT RIB RAG'U

Serve with Munselle Vineyards Wasson Ranch Cabernet Sauvignon

PREP TIME 15 mins

COOK TIME 6 hours

SERVES 6-8 people

INGREDIENTS

2 Tbsps vegetable oil

3 lbs. boneless short ribs (3" pieces)

Salt and pepper

1 yellow onion

1 large carrot, diced in small pieces

1 28 oz. Can of whole peeled tomatoes

2 sprigs of rosemary

DIRECTIONS

Add 1 Tbsp of vegetable oil to a large skillet. Brown short ribs on each side, seasoning with salt and pepper. Transfer short ribs to crockpot. Add another Tbsp of oil to the pan and sauté onion and carrot until soft, 3-5 minutes. Drain ½ cup of juice from the can of tomatoes into the pan and scrape up any browned bits, then transfer vegetables and liquid to the crockpot. Add the tomatoes and rosemary sprigs, season with salt and pepper.

Cover and cook on high for six hours. Use two forks to shred the short ribs and return to crock pot.

Can be served immediately or cooled to serve in the next 1-3 days or freeze. Reheat over medium on stovetop. Pair with polenta or pasta and enjoy!