Michael's Wine Braised Short Ribs

6 beef short ribs

1/4 cup olive oil

1 cup chopped yellow onions

2 cups celery coarsely chopped

2 carrots, peeled and coarsely chopped

2 garlic cloves, chopped fine

2 tablespoons of double concentrated tomato paste

1 (750ml) bottle of Michael Pozzan Alexander Valley Cabernet Sauvignon

2 sprigs fresh rosemary

2 sprigs fresh thyme

4-5 cups beef broth

Preheat the oven to 375 degrees. Place short ribs in a roasting pan, sprinkle with salt and pepper and roast for 25 minutes. This will help render the fat from the ribs and brown evenly. Reduce oven temperature to 300 degrees.

Heat olive oil in a large Dutch oven and add the onion, carrots, celery, and cook over medium heat for 15 minutes. Add the garlic and cook for 1 minute longer. Add tomato paste and wine, bring to a boil and cook over high heat until the liquid is reduced by half. This will take about 10 minutes. Add salt & pepper to taste along with the fresh herbs.

Add short ribs to pot and pour in beef broth. Cover Dutch oven and bake for 2-2 1/2 hours. Check periodically to see if the pot needs more broth.

Place pot on stove and remove the short ribs on to a plate. Meat should fall off the bone. Cut off tough, fatty part of the beef that is connected to the bone. Turn heat up to medium high on the vegetables and reduce sauce in pot for 5 minutes. Place short ribs back in pot to heat through.

Serve short ribs with buttered egg noodles or garlic mashed potatoes, and a green salad accompanied with a crusty loaf of French bread.