

## Wine Pairing: Braised Shortribs with Black Olives

This dish is wonderfully comforting on a winter night. It pairs beautifully with the *Côtes de Tablas*. The flaming brandy, although not absolutely essential, burns up the excess fat and makes quite a difference to the flavor of the finished sauce.

*Serves 6 as a main dish.*

### Ingredients

5 lbs. bone-in short ribs, trimmed of excess fat  
4 tbsp. brandy  
8 oz. red wine  
6-8 oz. chicken stock or water  
1 tbsp. butter  
1 tbsp. olive oil  
6 oz. pitted black olives, rinsed  
bouquet of thyme, parsley and bay leaf  
strip of orange peel  
2 crushed garlic cloves  
salt and pepper to taste

🔥 Preheat oven to 300 degrees.

🔥 In large pot on medium-high, brown the meat in the olive oil and butter, in batches.

🔥 Return all meat to pan, and arrange ribs in single layer.

🔥 Warm brandy in a soup ladle, pour it over the meat, carefully set a light to it, and shake the pan until flames go out.

🔥 Add the red wine and enough stock to come halfway up the sides of the ribs. Let it bubble quickly for about 30 seconds.

🔥 Lightly season with salt and pepper, add the bouquet, orange peel and garlic. Cover pot with a layer of foil and the lid.

🔥 Cook in oven at 300 degrees for 2 to 2 1/2 hours, until meat is fork-tender. Check periodically to make sure liquid is simmering and not drying up.

🔥 Ten minutes before serving, remove bouquet and add olives. Stir to combine.

🔥 Serve with egg noodles or rice.