

# Apricot & Olive Beef Short Ribs with Parsnip Puree

PAIRED WITH CASA SILVA S38 CABERNET SAUVIGNON



*The full-bodied and elegant S38 Cabernet paired with these fall-off-the-bone sweet and savory short ribs makes any day a special occasion*

## SERVES 4

### INGREDIENTS

- 3 lb. bone-in beef short ribs
- 14 oz. can fire-roasted diced tomatoes
- ½ cup red wine
- 2 large cloves garlic, thinly sliced
- ½ cup black oil-cured olives, pitted
- ½ cup dried apricots
- 1 tbsp. fresh ginger root, *peeled and chopped*
- 2 tsp. ground cumin
- ½ tsp. cinnamon
- Sea salt & freshly cracked black pepper
- Fresh cilantro leaves, *for garnish*
- 2 large parsnips, *peeled & sliced into 1-inch-thick rounds (about 3 cups)*
- 1 pint chicken stock or broth
- Extra virgin olive oil

Preheat oven broiler. Arrange short ribs in a single layer on a foil-lined baking sheet. Broil ribs on both sides until outsides are seared and starting to brown. Combine short ribs, tomatoes, wine, garlic, olives, apricots, ginger, cumin, cinnamon and 1 teaspoon each salt and pepper in a large slow cooker. Cook on low for 8 hours, or until ribs are falling off the bones, stirring a couple of times during cooking.

For the parsnip puree: Combine parsnips and chicken broth (use more if needed to cover) in a large heavy stockpot or saucepan. Bring to a simmer and cook until very tender. Transfer parsnips to a food processor, adding just enough of the cooking liquid and ¼ cup olive oil to create a thick and smooth puree. Season to taste with salt.

Serve the short rib mixture over top of the puree and garnish with fresh cilantro.

**Serve with Casa Silva S38 Cabernet Sauvignon**



IMPORTED BY



VINE CONNECTIONS