

MARK HEROLD WINES

PEPOSO RECIPE

Serving for Two

INGREDIENTS

3 lbs. bone-in beef short ribs	2 Tbsp tomato paste
1-1/2 Tbsp sea salt	1 large head of garlic, all of the cloves peeled and slightly smashed
A generous half bottle of Mark Herold Wines red	2 tsp of freshly ground black pepper
1 cup beef stock	Good quality Italian country bread
1-1/4 cups water	Extra Virgin olive oil for drizzling

DIRECTIONS

Pre-heat the oven to 350°F.

Use an oven proof dish. Coat the beef ribs evenly with all of the sea salt.

In a saucepan add wine, beef stock and water then bring to a boil. Reduce the heat and simmer the mixture for 5 minutes.

In a small bowl or cup take a ladle full of the above sauce mixture and add the tomato paste. Stir to dissolve and then return to the saucepan.

Add all of the garlic cloves to the saucepan along with all of the ground pepper. Then pour over the meat. Cover the dish tightly with aluminum foil. Place on top of stove burner, bring to a low boil over medium heat for 20 minutes.

Carefully remove from burners and place in the oven, reducing the heat to 250°F. Keep the oven heat adjusted so that the dish maintains a constant, gentle simmer.

Cook for 3 hours, turning the meat every hour and bathing it in the meat sauce. Continue cooking for 3 hours or until the sauce has reduced by about half.

SERVING

Thickly slice then toast or grill the country bread, drizzle with olive oil.
Divide meat and sauce to taste in shallow serving bowls.

Enjoy reaching across the table and dipping your bread in your lover's sauce!

Pop a bottle of your favorite Mark Herold Wines Cabernet Sauvignon!

Vivere in grande. Bevi bene!

