

HANDLEY SYRAH

BRAISED SHORT RIBS IN CHOCOLATE SAUCE

Adapted from a Bruce Aidells recipe

2 ounces good quality thick smoked
bacon
6 pounds bone-in short ribs
Salt & pepper
1 large yellow onion, chopped fine
4 shallots, chopped fine
2 carrots, peeled and chopped fine
3 ribs celery, chopped fine
2 cups dry red wine
3 cups chicken broth

2 cups canned diced tomatoes
(28 ounces)
1 bay leaf
1 tablespoon fresh thyme
or 1 teaspoon dried thyme
3 ounces bittersweet chocolate, grated
2 tablespoons unsweetened
cocoa powder
2 teaspoons fresh rosemary,
finely chopped

over please  

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Heat a large heavy pot over medium heat, add bacon and sauté until crisp. Transfer bacon to paper towels to drain. Sprinkle ribs with salt and pepper. Working in batches, brown ribs in bacon drippings in the same pot, until brown on all sides. Transfer to plate. Add onions, shallots, carrots, and celery. Cover, reduce heat to medium, and cook until vegetables are soft, about 10 minutes. Add wine, boil until liquid is reduced by half. Add broth, tomatoes, thyme, bay leaf, and bacon. Return ribs to pot, cover, and simmer 1 1/2 hours. Uncover and simmer until rib meat is tender, stirring occasionally, about 1 1/2 hours more.

Transfer ribs to plate; discard bay leaf. Bring sauce to a simmer, add chocolate, cocoa, and rosemary. To smooth out the sauce, transfer 2 cups or so of the sauce to the bowl of a food processor, puree and put back in the pot. Check seasoning for salt and pepper. Return ribs to the pot, simmer to rewarm and serve.

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