



North African Spiced Beef Short Ribs

INGREDIENTS

- 4 lbs beef short ribs
- 1 tablespoon Kosher salt, more to taste
- 2 tablespoons grapeseed cooking oil
- 1 onion, roughly chopped
- 8 cloves garlic, chopped
- 2 inch knob ginger, peeled, chop finely
- Rind from 2 preserved lemons, chopped
- 2 tablespoons Ras el Hanout
- 2 teaspoons smoked paprika
- 1/2 teaspoon crushed red pepper
- 2 tablespoon tomato paste
- 2 bay leaves
- 1 cup chopped dried figs
- 4 cups beef stock
- Zest and juice of 1 lemon

WINE PAIRING

Domaine Carneros
2018 Famous Gate Pinot Noir

INSTRUCTION

1. Season short ribs with salt and Ras el Hanout.
2. Add about one tablespoon of oil into a dutch oven over high heat.
3. Sear short ribs on both sides and remove them from the dutch oven and set aside.
4. Reduce temperature to medium low heat. Add another tablespoon of oil and add onion, garlic, ginger, preserved lemons, paprika, and crushed red pepper. Sauté until onion and garlic become sweet and somewhat translucent.
5. Add tomato paste, beef stock, and bay leaves to pan, stir to mix with other ingredients.
6. Return short ribs to the dutch oven and add the dried figs.
7. Cook covered over low heat on the stovetop for about 4 hours. Finish over medium high heat for about 30 minutes, until sauce reduces.
8. Finish with lemon zest and lemon juice to taste to add brightness.