

Braised Short Ribs

Ingredients:

2 tablespoons canola oil
6 flanken-style short ribs with bones, cut 2 inches thick (about 4 pounds)(Flanken-style short ribs are short ribs cut across the bones instead of parallel to them. You can use regular short ribs as well.)
Kosher salt and freshly ground pepper
1 large onion, finely chopped
2 carrots, sliced
3 celery ribs, sliced
3 garlic cloves, thickly sliced
One 750-milliliter bottle *Alviento Gran Corte* (or any rich robust Red wine)
4 thyme sprigs
3 cups chicken stock

Step 1

In a large skillet, heat the oil. Season the ribs with salt and pepper. Add them to the skillet and cook over moderate heat, turning once, until browned and crusty, about 18 minutes. Transfer the ribs to a shallow baking dish in single layer.

Step 2

Add the onion, carrots, celery and garlic to the skillet and cook over low heat, stirring occasionally, until very soft and lightly browned, about 20 minutes. Add the wine and thyme sprigs and bring to a boil over high heat. Pour the hot marinade over the ribs and let cool. Cover and refrigerate overnight, turning the ribs once.

Step 3

Preheat the oven to 350°. Transfer the ribs and marinade to a large, enameled cast-iron casserole. Add the chicken stock and bring to a boil. Cover and cook in the lower third of the oven for 1 1/2 hours, until the meat is tender but not falling apart. Uncover and braise for 45 minutes longer, turning the ribs once or twice, until the sauce is reduced by about half and the meat is very tender.

Step 4

Transfer the meat to a clean shallow baking dish, discarding the bones as they fall off. Strain the sauce into a heatproof measuring cup and skim off as much fat as possible. Pour the sauce over the meat; there should be about 2 cups.

Step 5

Preheat the broiler. Broil the meat, turning once or twice, until glazed and sizzling, about 10 minutes. Transfer the meat to plates, spoon the sauce on top and serve.

Make Ahead: the braised short ribs can be prepared through Step 4 and refrigerated for up to 2 days.

Credit: *Chef Tom Colicchio*

Grilled Skirt Steak with Chimichurri (and a glass of Alviento Gran Corte!)

Ingredients

2 cups chopped parsley
2/3 cup extra-virgin olive oil
6 tablespoons fresh lemon juice
2 tablespoons minced garlic
2 teaspoons crushed red pepper
Salt and freshly ground pepper
4 pounds skirt steak

Step 1

Light a grill. In a bowl, mix the parsley, olive oil, lemon juice, garlic and crushed red pepper; season with salt and pepper.

Step 2

Season the skirt steak with salt and pepper and grill over a hot fire until the meat is charred on the outside and rare within, about 2 minutes per side. Transfer to a carving board and let rest for 5 minutes. Thinly slice the steak across the grain. Serve right away, passing the chimichurri sauce at the table.

Credit: *Chef Mark Bittman*

A delicious Vegetarian Option:

Grilled Portobello Mushrooms

Ingredients:

4 Portobello Mushroom Caps
1/4 cup Olive Oil
2 Tbsp. soy sauce
1 Tbsp. Lemon Juice
1 tsp. Sesame Oil
Salt and Pepper to taste
(for a spicier version, add a sprinkle of Dried Red Chile flakes)

1. In a large bowl, mix together marinade ingredients and pour over mushroom caps. Marinate for 2 hours.
2. Grill mushrooms on a hot grill for 4 minutes per side.
3. Slice and serve hot with a salad or leave them whole and eat them hamburger-style on a bun
4. This dish can also be served with chimichurri sauce!

Credit: ***The Joy of Kosher*** by *Jamie Geller*