



Our Favorite Recipes- Patriarch's Promise

While we are perfectly content to enjoy a glass of Patriarch's Promise all by itself, this big, bold and balanced blend is also a favorite for mealtime. It pairs well with rich dishes, simply put together. Look for flavors that meld and mingle with the hearty fruit of the Patriarch's and enhance its herbal qualities. A wine that is perfect for the holidays!

Red Wine Braised Short Ribs

- 5 pound bone-in beef short ribs, cut crosswise into 2" pieces
- Kosher salt and freshly ground black pepper
- 3 tablespoons vegetable oil
- 3 medium onions, chopped
- 3 medium carrots, peeled, chopped
- 2 celery stalks, chopped
- 3 tablespoons all-purpose flour
- 1 tablespoon tomato paste
- 1 750-milliliter bottle dry red wine
- 10 sprigs flat-leaf parsley
- 8 sprigs thyme
- 4 sprigs oregano
- 2 sprigs rosemary
- 2 fresh or dried bay leaves
- 1 head of garlic, halved crosswise
- 4 cups low-salt beef stock

Preheat oven to 350°F. Season short ribs with salt and pepper. Heat oil in a large Dutch oven over medium-high heat. Working in 2 batches, brown short ribs on all sides, about 8 minutes per batch. Transfer short ribs to a plate. Pour off all but 3 tablespoons drippings from pot.

Add onions, carrots, and celery to pot and cook over medium-high heat, stirring often, until onions are browned, about 5 minutes. Add flour and tomato paste; cook, stirring constantly, until well combined and deep red, 2-3 minutes. Stir in wine, then add short ribs with any accumulated juices. Bring to a boil; lower heat to medium and simmer until wine is reduced by half, about 25 minutes. Add all herbs to pot along with garlic. Stir in stock. Bring to a boil, cover, and transfer to oven.

Cook until short ribs are tender, 2-2 1/2 hours. Transfer short ribs to a platter. Strain sauce from pot into a measuring cup. Spoon fat from surface of sauce and discard; season sauce to taste with salt and pepper. Serve in shallow bowls over mashed potatoes with sauce spooned over.

Recipe courtesy of Epicurious.com.

Prime Rib with Rosemary Salt Crust

- 1 whole boneless rib eye (12-15lbs)
- Olive oil
- ¼ cup tri-color peppercorns
- 5 sprigs fresh thyme
- 3 sprigs fresh rosemary
- ½ cup kosher salt
- ½ cup minced garlic

Preheat the oven to 500 degrees F.

Cut the rib eye in half (roast halves separately for more controlled/even cooking).

Heat some oil in a large skillet over high heat. Sear both rib eye halves until a nice dark golden color, 2-3 minutes per side.

Place the peppercorns into a bag and crush with a rolling pin. Shred the leaves from the thyme and rosemary sprigs. Mix the salt with the crushed peppercorns, rosemary leaves, thyme leaves and garlic. Pour olive oil over the rib eye and pour on the rub mix. Pat slightly to get it to stick to the meat. Roast for 20 minutes, then reduce the heat to 275 degrees F and roast until a meat thermometer registers 125 for rare/medium-rare, about 20 more minutes (the roast will continue to cook slightly after removing from the oven). Remove from the oven and let rest for 15-20 minutes before slicing.

Recipe courtesy of our friend The Pioneer Woman.

Grilled Eggplant Parmesan

- 1 large eggplant (1 1/2lbs), peeled and sliced crosswise 1/4 inch thick
- 4 large plum tomatoes, sliced crosswise 1/4 inch thick
- extra virgin olive oil, for brushing
- salt
- 1/3 cup chopped green olives
- 1 to 2 tablespoons chopped oil packed Calabrian or other hot chiles
- 1/4 cup finely shredded basil, plus whole leaves for garnish
- 6 oz Fontina cheese, thinly sliced
- crusty bread, for serving

Preheat the oven to 450° and heat a grill pan. Brush the eggplant and tomato slices with olive oil and season lightly with salt. Grill the eggplant in batches over moderately high heat, turning once, until softened and lightly charred, about 4 minutes. Grill the tomatoes, turning once, until lightly charred but still intact, about 2 minutes.

In a bowl, combine the olives, chiles and shredded basil. Line a large rimmed baking sheet with parchment paper. In the center, arrange half of the eggplant in a 9-inch square, overlapping the slices slightly. Top with half of the grilled tomatoes, olive mixture and Fontina. Repeat with the remaining ingredients, ending with the cheese.

Bake in the center of the oven for about 15 minutes, until bubbling and golden. Let stand for 10 minutes. Garnish with basil leaves and serve with crusty bread.

Recipe courtesy of foodandwine.com.