

MARTIN RANCH™



W I N E R Y

WHAT'S COOKIN' AT THE RANCH

MENU AND WINE PAIRING

Serves 6-8

Created by Thérèse Martin

The wine:

Martin Ranch – J.D. Hurley 2003 Cabernet Sauvignon

Santa Cruz Mountains

Thérèse's Braised Short Ribs

INGREDIENTS

Beef short ribs (6-8)

1 gold onion

3 tblsp. good olive oil

2 cloves garlic

Flour for dredging short ribs for browning

Kosher salt and pepper for seasoning

2 cups beef broth

2 cups red wine

32 oz. jar Thérèse's canned tomatoes (or any available canned tomatoes)

DIRECTIONS:

Put olive oil in a cast iron, 5-quart Dutch oven.

Caramelize onions and garlic on low to medium heat, about 10 minutes.

Preheat oven to 350, change to 325 when putting short ribs in. Remove onions and garlic from pot and brown short ribs on all sides, about 15 minutes. Take short ribs out and set aside. Deglaze pot with 1-cup wine. Add onions, garlic, tomatoes and just a little of the juice. Place short ribs in the pot and add rest of wine and beef broth. Season with salt and pepper and lay 1 rosemary sprig across the top. Cover and put in preheated oven for 2 hours. Check after it has been in oven for 1 hour. Make sure there is plenty of juice and, if needed, add a little bit more wine. After 2 hours take out to cool while finishing the rest of meal.

Horseradish Mashed Potatoes

INGREDIENTS

7 Yukon potatoes

1 or 2 large russets

8 oz Cream cheese

3 tblsp. butter

2 tblsp. horseradish mixture (grated fresh horseradish 1 cup sour cream)

Potato water

DIRECTIONS:

Peel potatoes and boil in water with a dash of salt until tender.
Reserve 1 cup of potato water incase you need it when mashing. I use my kitchen aid mixer for my mashed potatoes. Use what ever you prefer for mashing. Add cream cheese butter mix then add horseradish mixture salt & pepper.

Spinach Salad with Champagne Vinaigrette

INGREDIENTS

Baby spinach standard size bag
Dried cranberries personal preference I use about a cup of a red onion
1 cup toasted slivered almonds.

Vinaigrette

6 tblsp. good olive oil
2 tblsp. French champagne vinegar

DIRECTIONS

Blend with a hand mixer or food processor for a more creamy texture. You can also whisk or shake. Mix all salad ingredients together and toss dressing in right before serving.

ENJOY YOUR MEAL, BON APPETIT!!

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