



ROD'S

RECIPES

EXCEPTIONAL WINE,
for GOOD FOOD, to share with all!

LODI APPELLATION

RECIPES

OLD VINE ZIN - SHORT RIBS WITH MUSHROOM SAUCE

PAIR WITH PELTIER or BLACK DIAMOND - OLD VINE ZINFANDEL

Rod's OVZ Short Ribs pack an immense amount of flavor and pairs perfectly with a glass of our Winery Select - Black Diamond Collection or Peltier 2014 Old Vine Zinfandel.

PREPARATION & COOKING

Take 8 short ribs that have been ripped to 2" squares and place in a cast iron pot with olive oil at high heat. Brown short ribs alongside onions, leeks, garlic, and serrano chili 5 min. per side. Add 1 cup of Old Vine Zinfandel and 1 Qt. beef stock, then place in oven at 250° for 1 ½ - 2 hours.

For sauce, put 2 cups of mushrooms in a pan - brown in 3 tbsp. of olive oil. Add 1 cup of Italian parsley when mushrooms are browned. Then add 1 - 8 oz. can of tomato sauce and stir, cooking at a low temperature for 15 min. Place sauce in a blender and smooth - add ¼ tsp. of horseradish for a little kick (optional).

Remove meat from oven and place on a serving tray - drizzle meat with mushroom sauce and serve with a bottle of Peltier or Winery Select - Black Diamond - Old Vine Zinfandel.



INGREDIENTS

SHORT RIBS

- 8** Short Ribs (Ripped to 2" Squares)
- 1** Cup Old Vine Zinfandel
- 1** Qt. Beef Stock

CHOPPED WITH SHORT RIBS

- Onions
- Leeks
- Garlic
- Serrano Chili

MUSHROOM SAUCE

- 2** Cups Mushrooms
- 3** Tbsp. Olive Oil
- 1** Cup Italian Parsley
- 1** 8 oz. Can Tomato Sauce
- ¼** Tsp. Horseradish (Optional)

SPECIAL INSTRUCTION

- Use 2-3 Qt. Cast Iron Pot