

# *Carra's Feast*

WINERY

## *Braised Short Rib and Green Olive Empanada*

**SERVE WITH 2008 MERLOT**

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### SHORT RIB BRAISE

*Olive oil*

*2 ½ lbs. boneless short ribs, cut into 1 ½ inch cubes*

*Salt and freshly ground pepper to taste*

*2 medium onions, diced*

*2 carrots, diced*

*4 cloves garlic, minced*

*½ cup dried currants*

*¼ teaspoon ground allspice*

*1 ½ cups rich chicken stock*

*2 cups red wine*

*½ cup diced Spanish olives with pimentos*

1. Heat a large skillet over medium-high heat and add enough olive oil to coat the bottom of the pan. Season short ribs with salt and pepper and place one-third in the preheated pan. Sear on all sides until dark brown, remove and place in a large non-reactive baking dish with two-inch sides. Repeat with remaining short ribs cooking in two batches.
2. Reduce heat to medium, add onions, carrots and season with salt and pepper. Stirring occasionally, cook until the vegetables are soft and caramelized (about 10-15 minutes). Add the garlic and continue to cook an additional 3 minutes. Add the chicken stock, wine, currants and allspice; simmer for 5 minutes, then pour over the short ribs. Allow the mixture to cool, then cover with plastic wrap and refrigerate overnight to marinate.
3. Preheat the oven to 350 degrees and remove short ribs from fridge. Place the short ribs and marinade in a three-quart Dutch oven or similar sized heavy pot. Cover and place on a burner over medium high heat. Bring the marinade up to a boil and immediately place in the preheated oven.
4. Cook for 1 ½ hours, then remove lid and cook uncovered for an additional 45 minutes, or until the ribs are falling-apart-tender. Remove from oven and strain the solids from the sauce. Shred the beef and sort of mash into the carrots and onions creating a somewhat uniform mixture. Measure the remaining sauce, and if there is more than 1 cup place in a small saucepot over medium high heat and reduce until 1 cup remains. Add this to beef mixture, fold in the diced olives and cool to room temperature.
5. Preheat oven to 400 degrees. Remove the pastry from the fridge and lightly flour your work surface then roll each disc into a circle, 6 inches in diameter. Divide the short rib mixture evenly between rounds, spreading the filling over half of each, leaving a ½-inch border. Brush bottom halves with water, fold the tops over the filling (enclosing completely), then press edges to seal and crimp firmly using the tines of a fork.
6. Place the empanadas on parchment-lined baking sheets. Make a small slit in each with a sharp knife to vent steam. Bake until golden brown approximately 30-40 minutes, turning the baking sheet after 15 minutes. Serve with a salad of arugula, preserved tomatoes and shaved red onions.

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### PASTRY

*2 ½ cups all-purpose flour*

*½ teaspoon salt*

*½ pound chilled unsalted butter, cut into small cubes*

*Ice water (up to ½ cup)*

1. Combine flour, and salt in the bowl of a food processor and pulse to combine. Add butter and process until mixture resembles coarse meal. About 10 seconds.
2. Remove mixture to a large mixing bowl. Pour ¼ cup of the ice water into flour mixture, gently mix together using a fork, adding 1 tablespoon more of water at a time just until the dough holds together. Working quickly, divide the dough into three equal piles on a lightly floured surface and using the heel of your palm, with one swift motion, smear the dough out and away from you. Repeat with remaining two piles. Stack all three pieces of smeared dough on top of one another and gently press to form a rough circle.
3. Cut the dough into two equal halves. Divide each half into four equal pieces. Working quickly and gently, form each piece into a disk, place on a baking sheet and cover with plastic wrap. Chill for at least one hour.

*For pies or crostatas: Cut the dough in half and place each on a piece of plastic wrap, gently and with as few motions as possible, press into a disc about 1 inch thick. Refrigerate at least one hour. Dough may be frozen up to 3 months. Yields enough dough for 2 single crust pies or 1 double crust pie.*