

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street Co Beef
Dino Ribs, separated

2 teaspoons extra virgin
olive oil, divided

1 leek, cleaned and cut in
half lengthwise

2 ribs celery, chopped

2 carrots, chopped

1 whole garlic bulb, cut in
half horizontally

1 shallot, chopped

3 persimmons, chopped

Fresh herbs in bouquet:
thyme, rosemary, oregano

1 tablespoon tomato
paste

2 cups dry, red Kosher
wine, we suggest
Cabernet Sauvignon

2 quarts beef stock

Coarse kosher salt

Ground black pepper

Preparation

1 Preheat your oven to 325°F / 163°C.

2 Lightly season both sides of your Dino Ribs with coarse kosher salt and ground black pepper.

Cook

3 Preheat a large, heavy bottom cast iron Dutch Oven on a high flame. Once hot, add a drizzle of extra virgin olive oil and then sear all the meaty sides of your Dino Ribs. When the ribs are fully seared, set aside and reduce the heat on the Dutch Oven to a medium flame.

4 To the Dutch Oven add your aromatics: leeks, celery, carrots, garlic, shallot, and persimmons. Mix using a wooden spoon, gently scraping up the fond from the bottom of the pot. Add your bouquet of fresh herbs. Increase the flame slightly to a medium-high heat so the aromatics can cook and begin to release their juices. Add in your tomato paste and stir with your wooden spoon to fully incorporate. Once the vegetables are fragrant and turning opaque, add your kosher red wine and deglaze the bottom of the pot. As the wine begins to reduce, add half of your beef or chicken stock. Place your seared Dino Ribs back into the Dutch Oven with the braise and then top off with the rest of your stock.

6 Cover your Dutch Oven with a tight-fitting lid and place in your 325°F / 163°C oven for about 4 hours.

Plating

7 After about 4 hours, take out your Persimmon Braised Dino Ribs from the oven and get ready to serve! Plate them on a large serving platter and serve with roasted brussels sprouts and herbed potatoes.

Bete'avon!

