



CRANBERRY BRAISED SHORT RIBS

DETAILS

Prep Time: 20 mins | Cook Time: 6 hours

Total Time: 6hrs 20 mins | Servings: 6 servings

INGREDIENTS

5 pounds bone in, beef short ribs
Kosher salt and black pepper
2 tablespoons extra virgin olive oil
1 medium yellow onion, thinly sliced
2 shallots, thinly sliced
4 carrots, chopped
2 cups Veuve Clicquot Rosé
2 cups low sodium beef broth
2 tablespoons tomato paste
1 tablespoon brown sugar or honey
4 sprigs fresh thyme
2 sprigs fresh rosemary
2 bay leaves
2 cups fresh cranberries
mashed potatoes, for serving

INSTRUCTIONS

SLOW COOKER

1. Season the short ribs with salt and pepper. Heat the olive oil in a large oven safe skillet, sear the ribs on both sides. Remove the ribs and transfer to the slow cooker.
2. To the slow cooker, add the onions, shallots, and carrots. Add the Rosé, broth, tomato paste, brown sugar, thyme, rosemary, and bay leaves. Season with salt and pepper, gently stir to combine. Cover and cook on low for 6-8 hours. During the last 2 hours of cooking, add the cranberries.
3. Remove the thyme, rosemary, and bay leaves. Serve the ribs over a bed of mashed potatoes. Drizzle with the pan sauce. Enjoy!

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INSTRUCTIONS

OVEN

1. Preheat the oven to 325 degrees F.
2. Season the short ribs with salt and pepper. Heat the olive oil in a large oven safe skillet, sear the ribs on both sides. Remove the ribs to a plate. Add the onions, shallots, and carrots, cook for 5-10 minutes or until the onions begin to caramelize. Add back the short ribs. Add the Rosé, broth, tomato paste, brown sugar, thyme, rosemary, and bay leaves. Sprinkle over the cranberries. Season with salt and pepper, gently stir to combine. Cover and transfer to the oven. Cook for 2 to 3 hours or until the short ribs are tender and falling off the bone.
3. Remove the thyme rosemary, and bay leaves. Serve the ribs over a bed of mashed potatoes. Drizzle the with the pan sauce. Enjoy!

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ROASTED APPLE, CINNAMON, & CRÊPES

INGREDIENTS

3 Pink Lady apples

FOR THE SYRUP:

100 mL water
20 grams sugar
2 cinnamon sticks
1 star anise

FOR THE CRÊPE:

250 grams flour
500 mL milk
4 organic eggs
30 grams sugar
50 grams butter
1 vanilla bean
100 mL amber beer
50 mL aged rum
1 pinch of sea salt

INSTRUCTIONS

SYRUP

1. Put the cinnamon and star anise in a very hot oven for a few minutes.
2. Bring the water and sugar mixture to a boil, then add the toasted spices.
3. Let the syrup infuse for 5 minutes without boiling, then let it cool to room temperature.

CRÊPE BATTER

1. In a bowl, crack the eggs, add the sugar then mix with a whisk. Incorporate the flour then whisk well again.
2. Finish by gradually pouring in the milk, beer, melted butter, rum, the scraped vanilla bean and sea salt. Mix everything well to avoid lumps.
3. Leave the batter to rest for a few hours in the refrigerator.

APPLES IN SYRUP

1. Wash and peel the apples. Cut them into 6 slices.
2. Place them in a pan, then pour the syrup over them.
3. Bake at 390 degrees F.

Take the batter out of the refrigerator. Grease a crêpe pan and place 50 mL of batter on it. Cook for 1 minute and then flip the crêpe, finish cooking for 30 seconds and place on a plate. Garnish with apple slices and whipped cream or cinnamon cream.

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