



PAUL HOBBS
— WINERY —

BRAISED BEEF SHANKS

WITH COUS COUS AND RAS EL HANOUT

serves 6-8

INGREDIENTS:

- 2 large beef shanks approx. 4" long (ask your butcher to cut if necessary)
- 3 Tbsp canola oil
- 1 yellow onion, small dice
- 2 carrots, small dice
- 3 bay leaves
- 2 Tbsp ras el hanout
- 2 c cabernet sauvignon
- 4 c beef stock
- 1 Tbsp coriander seed
- 1 tsp cumin seed
- ¼ tsp turmeric powder
- 2 c dried Israeli cous cous
- 3 Tbsp extra virgin olive oil

INSTRUCTIONS:

- Heat oven to 350°F.
- Season beef shanks generously with salt.
- Add oil to a dutch oven and heat until just smoking. Sear beef shanks on all sides.
- Remove meat from pan, season with ras el hanout, and set aside.
- Add onions, carrots, coriander seeds, cumin seeds, turmeric, and bay leaves and cook over medium heat until spices are aromatic, about 5 minutes.
- Deglaze pan with red wine and simmer until reduced by half. Add stock and return the shanks to the pan.
- Bring to a simmer, cover with a lid and put in oven for 1.5 - 2 hours or until the meat is tender.
- Remove from oven and allow to cool at room temperature for 1 hour.
- Remove shanks from pan and pass liquid through a strainer.
- Place shanks back into the pan with strained liquid and return, uncovered, to oven for 15 minutes or until warm for serving.
- Prepare cous cous: in a large pot, bring 3 qts salted water to a boil. Add cous cous and cook until tender, 2 - 3 mins. Strain and return to pan.
- Toss with extra virgin olive oil and ½ cup of the strained beef shank cooking liquid. Heat over medium high heat until warm for serving.
- Serve family style with shanks presented atop cous cous in a large, shallow bowl or rimmed platter. Finish with finely chopped flat leaf parsley.

PAIRING:

Paul Hobbs Cabernet Sauvignon, Beckstoffer Dr. Crane Vineyard

Prepared by Estate Chef Sam McKenzie

