

# Lamb Ribs Braised in Red Wine with Alta Vista Terroir Selection Malbec

8 lbs lamb ribs  
Coarse salt and pepper, just grinded  
1 750ml. bottle, of Alta Vista Terroir Selection Malbec  
4 cups meat stock, or more if necessary  
3 garlic cloves, sliced lengthwise in half.  
3 bay leaves  
6 sprigs of fresh thyme  
4 sprigs of fresh rosemary

Cooking directions:

Pre-heat the oven to 350°F.

Season the ribs with salt and pepper, then place them fat side down in a large cast iron pan, brown slowly at medium heat, flipping them until they have a dark crust on both sides.

Pour in the wine and add the stock to nearly cover the ribs. Then, add the garlic and herbs, season with salt and pepper. Cook until it boils and transfer to the oven.

Bake for 2 ½ hours or until the meat is tender. Every 20 minutes, drain off any excess fat, flip the meat and add stock or wine, if necessary. Cook until the liquid is reduced, and becomes thicker and darker.

When the ribs are ready, transfer to a deep platter and cover with foil. Pour the sauce into a gravy bowl through a fine-mesh strainer and remove as much surface fat as possible.

To serve: Pour the sauce generously over the ribs to moisten and glaze the meat. It can be served with a fresh salad or potatoes.