

# THE HARVEST

## THREE PEPPER BEEF RIBS

MEDIUM / SERVES 2 PEOPLE

SERVE TO IMPRESS WITH A SILKY CABERNET

9 LIVES RESERVE CABERNET SAUVIGNON

### INGREDIENTS

**Beef ribs, Three-colored pepper, Red wine, 1 lemon**

#### **FOR THE CREOLE SAUCE**

**Oven roasted peppers, Garlic Pepper, Olive oil**

#### **FOR THE CHIMICHURRI SAUCE**

**3 garlic cloves, 1 spoon of oregano, 1 spoon of ground garlic, 1 spoon of chili,**

**1 large handful of fresh parsley,**

**1 cup of natural oil, 1/2 cup of vinegar**

#### **FOR THE WINE SAUCE**

**1 cup of red wine, 1 cup of vegetable stock**

Be careful not to twitch your whiskers when you season the beef with olive oil, salt and three types of ground pepper. Sear both sides of the meat in a frying pan and try not to nibble while you work.

Place in a pre- heated 430°F oven, along with a few slices of lemon peel for luck, for 15 to 20 minutes.

To prepare the chimichurri sauce, finely chop the parsley and garlic. Mix with the rest of the ingredients in a bowl and put to one side.

For the Creole sauce, carefully wrap two peppers in aluminum foil and place in the oven with lashings of olive oil, salt and oregano. Allow them cook until they're soft on the paw. Once they've cooled, dice them into small cat-sized chunks and mix with one chopped garlic clove, salt and pepper. Bathe them in luxurious, golden olive oil.

For the wine sauce, use one cup of wine for every half a cup of vegetable stock. Flavour with ground pepper and a bay leaf. Be as patient as our furry friend as the liquid boils and reduces down by half. Sieve and leave to one side for a few minutes before serving and getting your chops around the succulently juicy beef.

**Pro tip: The thicker the beef, the more time you'll have to sharpen your claws while it's in the oven.**