



Photos courtesy Texas Beef Council

Slow Cooker Beef Short Ribs (above) and Oven Texas BBQ Beef Brisket (below) pair well with Texas wines.

Enjoy these pairings during Texas Wine Month, beyond

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Although the Texas wine industry is still young compared with established growing regions such as California and Washington state, the quality coming from vineyards and winemakers here is getting better all the time and reaching the point where several Texas wines can compete legitimately against other regions around the country.

But instead of the better-known chardonnay, cabernet sauvignon, merlot and pinot noir grapes, Texas is getting better known for varietals such as mourvèdre, tempranillo and viognier — wines that do better in our hotter growing season.

If you're curious about wines from this state, visit the Texas Wine & Grape Growers Association at txwines.org or the Texas Department of Agriculture at gotexan.org.

With this year's edition of Texas Wine Month wrapping up, we're sharing three recipes from the Texas Beef Council and some wine pairings from several Hill Country wineries. All of these should be available at a variety of retail outlets around town.

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Oven Texas Barbecue Beef Brisket

Makes 10 servings

- ½ cup chili powder**
- ½ cup salt**
- ¼ cup granulated garlic**
- ¼ cup granulated onion**
- ¼ cup black pepper**
- ¼ cup sugar**
- 2 tablespoons dry mustard**
- 2 bay leaves**
- 1 whole brisket (approx. 8-10 pounds)**
- 1 ¼-ounce can beef broth**

Instructions: Combine all ingredients, except brisket

and beef broth, and mix well.

Season brisket on both sides with mixture and place in a roasting pan. Roast in a 350-degree oven for 1 hour.

Combine beef broth with equal amount of water. Add enough liquid to the roasting pan to achieve ½-inch liquid in pan. Cover roasting pan, lower heat to 325 degrees and continue cooking for 4 to 5 hours, basting frequently until fork tender. Let rest 15 minutes before slicing.

Trim all fat and slice meat thinly across the grain.

Per serving: 207 calories; 9 g fat; 79 mg cholesterol; 1,023 mg sodium; 4 g carbohydrates; 1 g fiber; 26 g protein

From Texas Beef Council

Bring out the balance of beef and spices with these wines:

- ▶ Brennan Vineyards' 2014 Texas Tempranillo
- ▶ Duchman Family Winery's 2012 Montepulciano
- ▶ Pedernales Cellars' 2014 Texas Tempranillo
- ▶ Spicewood Vineyards' 2015 Cabernet Claret
- ▶ William Chris Wineries' 2015 Mourvèdre.

Slow Cooker Beef Short Ribs with Ginger-Mango Barbecue Sauce

Makes 4 servings

2 pounds boneless beef short ribs, cut into 2-by-2-by-4-inch pieces

1 ½ cups diced fresh or drained jarred mango

1 medium onion, chopped

1 tablespoon minced fresh ginger

1 cup hickory-flavored barbecue sauce

Instructions: Place beef short ribs, mango, onion and ginger in 3 ½ to 5 ½ quart slow cooker. Add barbecue sauce. Cover and cook on high 5 to 6 hours or low 7 ½ to 8 ½ hours or until beef is fork-tender. (No stirring is necessary during cooking.)

Remove short ribs, season with salt and pepper, as desired. Skim fat from cooking liquid. Discard fat and serve the cooking liquid over short ribs.

Per serving: 590 calories, 15 g fat, 203 g cholesterol, 852 mg sodium, 41 g carbohydrates, 3 g dietary fiber, 30 g sugars, 70 g protein

From Texas Beef Council

Bring out the beefy, sweet and spicy notes with these wines:

- ▶ Yaaas! from Armadillo's Leap
- ▶ Duchman Family Winery's 2012 Aglianico
- ▶ Bending Branch Winery's 2012 Texas Tannat
- ▶ Spicewood Vineyards' 2015 The Good Guy.

Lone Star Beef and Veggie Burger

Makes 8 servings

2 pounds 90 percent lean ground beef

1 medium zucchini, grated

1 medium carrot, grated

6 cloves garlic, minced

½ cup cilantro, chopped

¼ cup plain bread crumbs

1 egg, beaten

2 tablespoon chili powder

2 teaspoon ground cumin

2 teaspoon kosher salt

1 teaspoon freshly ground pepper

Cooking spray, as needed

Instructions: Combine all ingredients in a large bowl, gently mixing until fully incorporated. Be careful not to over mix. Shape ground beef into 8 thick patties.

Light charcoal grill. The fire should be quite hot; you barely should be able to hold your hand 3 or 4 inches over rack. After the coals are gray,

spray rack with cooking spray or brush with oil to help keep burgers from sticking.

Put patties on grill and cook about 4 minutes per side for rare, and another minute per side for each increasing stage of doneness.

Serve on buns, toast or hard rolls, garnished as you like.

Per serving: 250 calories; 13 g fat; 100 mg cholesterol; 790 mg sodium; 7 g carbohydrates; 2 g fiber; 1 g sugar; 25 g protein

From Texas Beef Council

Bring out the meaty flavors of the beef and veggie burgers with these wines:

- ▶ Bending Branch Winery's 2012 Tempranillo from Newsom Vineyards
- ▶ William Chris Wineries' 2014 Enchante

Bring out the lighter flavors of the veggies with these wines:

- ▶ 2015 Texas Viognier from Armadillo's Leap
- ▶ Pedernales Cellars' 2015 Texas Viognier
- ▶ Brennan Vineyards' 2015 Dry Rosé



Courtesy Texas Beef Council