

SAUCY SHORT RIBS

Serves 8

Adapted from *Bon Appetit*

Combine brown sugar, oregano, mustard, cumin, paprika, salt, and pepper into a rub.

Dredge ribs through the rub coating on all sides.

In a large pan over high heat, heat olive oil. Sear short ribs in small batches and transfer to roasting pan or large casseroles.

In same pan, deglaze with 4 tbsp red wine over high heat. Reduce heat and add pancetta. Sauté for 2 min. Add onion and sauté 2 – 3 min until softened.

Add thyme, wine, tomato paste, and Tabasco. Blend. Add wine. Bring to boil.

Pour mixture into roasting pan around short ribs.

Cover and cook at 300° for 3 – 4 hrs until ribs are tender and easily pull off the bone. Be sure to check the pan every hour and add beef broth if needed.

Remove 2 cups sauce from the roasting pan and strain through a sieve into a sauce pot.

Bring sauce to boil and reduce heat. Simmer 15 min until thickened. If needed add corn starch dissolved in hot water.

Serve ribs with sauce.

INGREDIENTS

¼ c brown sugar
2 tsp oregano
2 tsp dry mustard
4 tsp cumin
2 tbsp paprika
4 tsp salt
4 tsp pepper
8 lbs beef short ribs
2 tbsp olive oil
8 oz chopped pancetta
2 cups chopped onion
8 sprigs thyme
1 bottle red wine
2 tbsp tomato paste
2 tbsp Tabasco
4 – 6 cups beef broth

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Add all ingredients to pot. Bring to boil.

Reduce and simmer 20 – 25 min.

INGREDIENTS

*2 cups yellow stone ground
grits*

*2 cups half and half or
whipping cream*

4 cups chicken broth

½ stick butter