

THE *Dish*
effortless
ENTERTAINING®

January 27, 2020

*“Love thy neighbor —
and if he happens to be tall, debonair and devastating,
it will be that much easier.”*

MAE WEST

Dear Friends,

Whether you're spending Valentine's Day with your Valentine, Galentine, or Familytine (yes, I just made that up! 😍), say *I love you* with Short Ribs and Polenta. What could be more delish than a fabulously seasoned roaster full of fall off the bones beef Short Ribs served over creamy Polenta? Start your evening with a D'affinois and a Kir Royale.

🍷 Why D'affinois? It's triple crazy deluxe cheese and is especially good with green apple or pear. Trust me! Serve the Short Ribs with a Ceasar Salad and Sour Cream Rolls. And just when you thought it couldn't get any better ... the grand finale ... Chocolate Chess Pie, of course!

All of you cute EE fans skiing somewhere in Colorado? Prep these ribs in the morning, put them in the oven when you break for lunch, ski a few more runs, and they'll be ready for dinner! Cold in DC, NYC? This is just what you need to warm your hearts! Do take note of Susanne's message below. Make this Valentine's special and celebratory. Most of all, let's give thanks and look forward with hope and optimism.

And my Valentine's Day gift to you? Making it all *effortless!* 🍷

From our home to yours ... with love ❤️

Dee Dee

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MENU

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Saucy Short Ribs

Serves 8

Adapted from *Bon Appetit*



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

[Printer-Friendly Recipe](#)

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“Recently, we had our 23-year wedding anniversary. Not knowing how in the world to make it special with limited resources, I found myself inspired by your work. To make our occasion more special, I got my china and stemware (which I love) out of storage, put a white tablecloth out along with a few other details. It changed the atmosphere from business as usual to celebratory! So thanks for the example that led me to near-effortless success.”

SUSANNE

We want to hear from you!

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DeeDee Dalrymple

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