

THE *Dish*
effortless
ENTERTAINING®

February 2, 2022

*“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. We sent this MENU out last year and you all *loved* it so much, we're sending it again!

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 D'affinois and a Kir Royale. 🍷 Why D'affinois? It's triple-crazy deluxe cheese and is especially good with green apples or pears. Trust me! Serve the Short Ribs with a Caesar 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!

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

- [Kir Royale](#)
- [D'affinois](#)
- [Short Ribs](#)
- [Caesar Salad](#)
- [Sour Cream Muffins](#)
- [Chocolate Chess Pie](#)

Saucy Short Ribs

Serves 8

Adapted from *Bon Appetit*



INGREDIENTS

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

Printer-Friendly Recipe

Read more on EE

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“Can I just pick all of this up from you?!
Seriously, looks delish!”

KATHY

We want to hear from you!

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DeeDee Dalrymple

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