



## SMOKY TOMATO BRAISED SHORT RIBS WITH POLENTA

DIFFICULTY LEVEL: Beginner

SERVINGS:

2

### INGREDIENTS

#### Smoky Tomato Braised Short Ribs ingredients

- 2- 6 oz pieces short ribs, bone-in
- 1 Tbsp. Kosher salt
- 1 tsp. fresh cracked pepper
- 1 Tbsp. smoked paprika
- 1 Tbsp. dried oregano
- 3 cups roasted tomatoes, pureed until smooth
- 2 cups beef stock

#### Polenta Ingredients

- 3 cups milk
- 1 cup beef stock
- 2 Tbsp. unsalted butter
- 1 cup coarse ground polenta
- ½ cup mascarpone cheese

### Short Ribs Preparation

1. Preheat oven to 350°.
2. Season short ribs with salt and cracked pepper.
3. Heat oil in a heavy bottomed pan over high heat. Add seasoned short ribs and sear on all sides until well browned.
4. Mix together roasted tomatoes and beef stock and add to pan with short ribs.
5. Cover with a tight-fitting lid or aluminum foil and cook for approximately 3 hours, or until tender.
6. Once cooked, remove short ribs from pan and reduce liquid until thickened.
7. Add short ribs back to pan and coat with sauce.

### Polenta Preparation

1. In a medium pot, combine milk, beef stock, and butter.
2. Bring to a slight simmer.

- Salt and pepper to taste

3. Slowly whisk in polenta and reduce heat to medium low.
4. Cook, stirring frequently for 15 minutes and polenta is soft and smooth.
5. Turn off heat, stir in mascarpone cheese, and season to taste with salt and pepper.