

CABERNET SHORT RIBS WITH GORGONZOLA POLENTA

SERVES ABOUT 4

6 short ribs

¼ cup vegetable oil

2 Tbsp chopped rosemary

2 Tbsp thyme

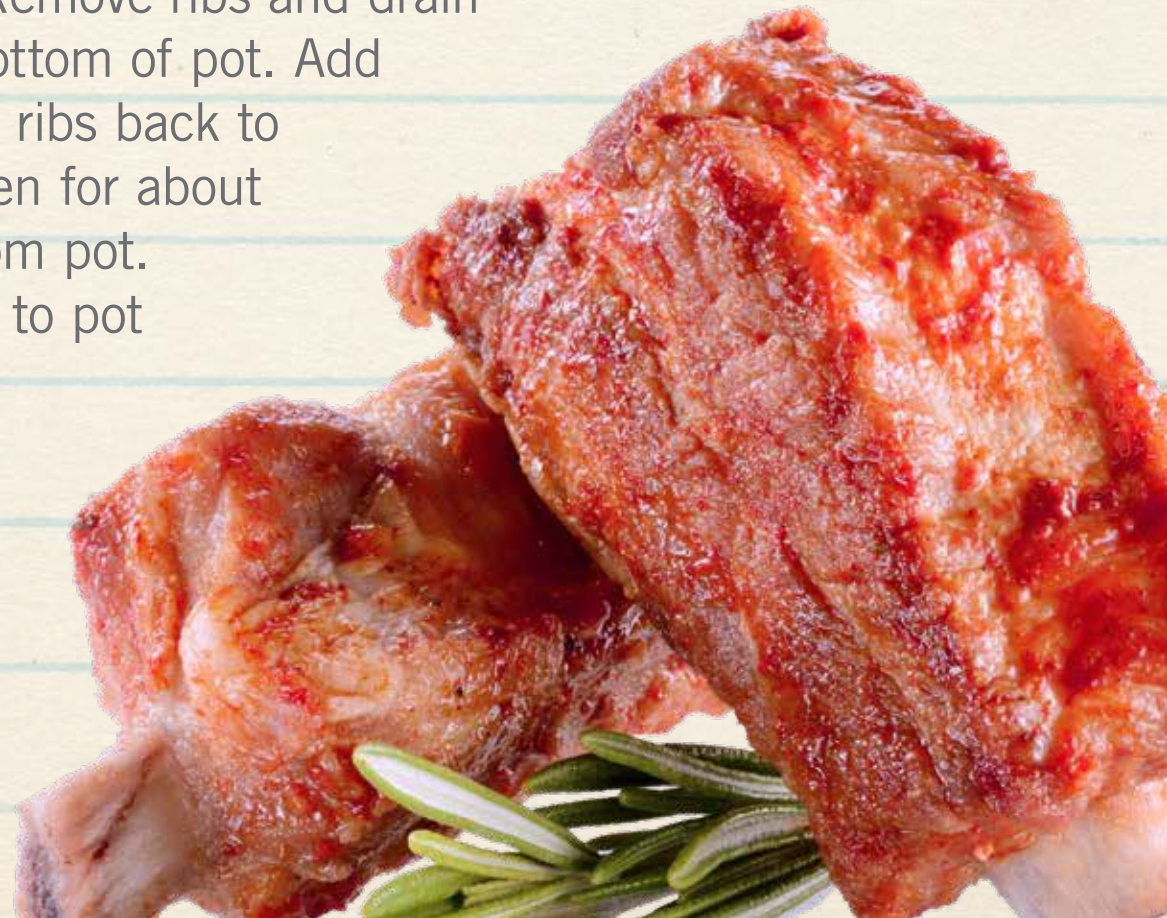
1 tsp salt and pepper

1 bottle cabernet sauvignon

2 Tbsp butter

2 Tbsp flour

In Dutch oven pot, heat vegetable oil and slowly brown all sides of short ribs. Add more oil if necessary. Remove ribs and drain any leftover oil. Add wine to deglaze bottom of pot. Add rosemary, thyme, salt and pepper. Add ribs back to pot, cover and place in 350 degree oven for about two hours until tender. Remove ribs from pot. Melt butter and flour together and add to pot to thicken gravy. Add ribs back to pot. Hold in pot until ready to serve over Gorgonzola Polenta. (see page 2)



CABERNET SHORT RIBS WITH GORGONZOLA POLENTA

SERVES ABOUT 4

GORGONZOLA POLENTA

4 cups water

Salt

1 cup polenta

1 Tbsp butter

1 Tbsp oregano

$\frac{1}{4}$ cup gorgonzola cheese, crumbled

To a stove top pot, add water and salt and bring to a boil. Slowly add 1 cup polenta and whisk until cooked, about 10 minutes. Stir in butter, oregano and crumbled gorgonzola cheese until smooth. Plate and top each serving with one or two short ribs.

