Braised Short Ribs with Truffle Parmesan Polenta

Serves 4

Ingredients: Short Ribs

4 lbs beef short ribs
1 onion, diced
2 carrots, diced
3 cloves garlic
2 cups beef stock
1 cup red wine
2 tbsp tomato paste
Salt and pepper

Ingredients: Polenta

1 cup polenta
4 cups chicken stock
1/2 cup grated parmesan
1 tbsp truffle oil
Salt to taste

Instructions

Season and sear short ribs until browned.
Sauté onion, carrots, and garlic. Add tomato paste.
Add wine and stock. Return ribs to pot.
Cover and braise at 325°F for 3 hours until fork tender.
Bring stock to a simmer and whisk in polenta. Cook 20–25 minutes.
Stir in parmesan and truffle oil.
Serve short ribs over polenta with braising sauce.

Braised short ribs with parmesan polenta inspiration: Marilena's Kitchen
Truffle polenta inspiration: James Beard