



Beef Poposo

Recipe by Gregg Balisle-Chi, Marketeer for Sunfed Beef

This is a Tuscan dish of beef short rib coated in garlic and pepper and braised in red wine. Classically it's served over polenta or pasta.

Serves 4-6

Ingredients:

*4 short ribs (8-10oz each)

Tbsp salt

*10-12 garlic cloves, peeled and crushed

*1 Tbsp of City Saucery's tomato 'nduja

2 tbsp crushed peppercorn

*3 sage leaves

*2 springs rosemary

2 bay leaves

*2 cups dry, red wine, preferably Sangiovese

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions:

1. In a large bowl, salt the short ribs and set aside.
2. Peel and crush garlic, using a mortar and pestle, grind into a paste. Add the tomato 'nduja and mix in.
3. Transfer mixture into the bowl with the short ribs and cover all over. Add your crushed peppercorn and distribute evenly.
4. Place ribs into a dutch oven and tuck the herbs in around. Pour in wine along the side of the pan so as not to splash short ribs.
5. Bring to a boil, then simmer for 2.5-3 hours, until ribs are fork tender, rotating occasionally.
6. Transfer meat to a warm bowl. Deglaze the pan with a little more red wine and reduce into a thick sauce. Return ribs to pan and coat. Serve over polenta or pasta.