BRAISED BUFFALO SHORT RIBS WITH SAGE POLENTA

Serves 4

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INGREDIENTS

SHORT RIBS
4 buffalo short ribs (about 1 lb. each)
salt and freshly ground pepper
2 Tablespoons vegetable oil
1 lb. carrots, peeled
2 large white onions, quartered
4 large cloves garlic
3 bay leaves
1 cup tomatoes, chopped
2 cups beef stock
2 12-ounce bottles of dark beer
1 small dried chile, such as arbol or cayenne
1 ounce dried mushrooms, chopped
1 Tablespoons puréed chipotles in adobo
4 large pitted prunes
1 1/2 Tablespoons tomato paste
8 ounces small fresh mushrooms

SAGE POLENTA
2 cups water or chicken stock
1 tsp. salt
3/4 cup stone-ground cornmeal or high-quality polenta
2 Tbs. heavy cream
6 Tbs. unsalted butter
2 Tbs. freshly grated Parmesan cheese
1 Tbs. fresh sage, chopped

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