

# 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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