

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Best Ever Country Spare Ribs with Cheddar Polenta

**(Serves 4)**

### Spare Rib Ingredients

2 lbs. boneless pork country spare ribs  
2 tbsp. olive oil  
1 onion (diced)  
6 cloves of garlic (crushed)  
1 bottle of good beer  
2 cups of water

### Rub Ingredients

3 tbsp. brown sugar  
2½ tsp. ground ancho chili  
1 tsp. unsweetened cocoa  
1 tsp. chili flakes  
1 tsp. instant coffee  
1 tsp. ground garlic  
½ tsp. ground fennel  
2 tsp. salt  
1 tsp. black pepper

### Polenta Ingredients

Polenta  
½ cup milk  
2 tbsp. butter  
Smoked black pepper  
Shredded sharp white cheddar

### Rub Directions

Mix together and liberally rub all over ribs.

### Spare Rib Directions

Heat 2 tablespoons olive oil in a heavy pot with lid. Brown ribs on all sides. Add onion and garlic to pot and stir with meat for 2 minutes. Add beer and water and scrape up any bits on bottom of pan. Cover and turn to simmer. Braise for about 2 hours or until tender.

### Polenta Directions

Cook polenta as directed and add about ½ cup milk and 2 tablespoons butter with smoked black pepper and shredded sharp white cheddar at end of cooking.

### Plating

Serve ribs on polenta, drizzle with sauce from the pan, and open a fabulous bottle of 2017 Gee Vineyard Pinot Noir!