

# JUNE RECIPE

RECOMMENDED PAIRING: SAN GIORGIO UGOLFORTE BRUNELLO DI MONTALCINO

## INGREDIENTS

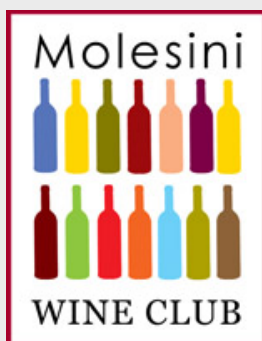
- 2.25 lbs (1kg) Lean Beef such as Shank, Chuck, or Short Ribs
- 14 ounces (400 gr.) Sangiovese Wine
- 3 - 4 Tbsp (50 gr.) whole black peppercorns
- 4 cups water
- 1 teaspoon fine salt
- 1 cup polenta
- 3 Tbsp butter or olive oil
- 1/2 cup freshly grated parmigiano-reggiano cheese

## SERVING SIZE

4 -6 people

Marinate Time: 12+ Hrs

Cook Time: 3-4 Hrs



## PEPOSA - TUSCAN BEEF STEW



## HOW TO PREPARE

Cut meat into generous 1-inch cubes and combine with the wine, peppercorns and salt. Allow to marinate for 12+ hours in the refrigerator. The next morning, bring the meat and wine to a boil. Add a little freshly ground pepper, to taste. Boil gently for 15 minutes, then simmer for 3 - 4 hours at a very low temperature.

Let the mixture rest for at least 2 hours. Taste to adjust with salt. If the meat becomes dry, add another glass of Sangiovese wine.

While the meat is resting, bring water and salt to boil in a large saucepan; pour polenta slowly into the boiling water, whisking constantly until all polenta is stirred in and there are no lumps.

Reduce heat to low and simmer, whisking often, until polenta starts to thicken (5 mins). Cover and cook for 30 minutes, whisking every 5-6 minutes. When too thick to whisk, stir with a wooden spoon. Polenta is done when texture is creamy.

Remove from heat and gently stir in butter and cheese. Cover and let stand for 5 mins, salt to taste. Buon Appetito!