



**CHAIRMAN'S
RESERVE**



difficulty rating

servings: 6 | **prep time:** 20 minutes | **cook time:** 1 hours 5 minutes | **cut:** ribs | **method:** braise

red wine and rosemary braised country style boneless ribs

The spicy tang of horseradish perfectly offsets the richness of a hearty rib roast.

INGREDIENTS:

- 2 lb *Chairman's Reserve*® boneless ribs
- 2 tablespoons vegetable oil
- 1 cup boiler onions
- 5 garlic cloves
- 1 cup red wine
- 2 tablespoons freshly chopped rosemary

DIRECTIONS:

1. Preheat oven to 350°F.
2. Heat a Dutch oven or oven-safe pot with a lid over medium heat. Pour in the oil and heat until hot. Sear the pork ribs on all sides, seasoning with salt and pepper.
3. Stir in the onions and garlic, cooking for 3 to 5 minutes.
4. Pour in the wine, cover and place into the oven. Cook until the pork is tender, about 1 hour.
5. Garnish with rosemary.

lentil salad with lemon and olive vinaigrette

INGREDIENTS:

- ½ cup dry lentils, cooked
- 1 acorn squash, roasted
- 3 red beets, roasted
- ½ cup lemon vinaigrette (below)
- 1 (8 oz) ball burrata cheese, sliced
- ¼ cup fresh basil leaves

DIRECTIONS:

1. Once the lentils, squash and beets are finished cooking, cool them in the refrigerator until cold.
2. Slice the squash and beets into thin wedges; set aside keeping cool.
3. Combine the lemon juice, shallot, garlic and honey in a blender. Pulse well while slowly pouring in the oil.
4. Toss the lentils with the vinaigrette.
5. Plate the salad with the squash and beets on the bottom, spread the lentils over the top with additional vinaigrette.
6. Finish the salad with slices of burrata cheese and basil leaves.

LEMON VINAIGRETTE:

- ¼ cup fresh lemon juice
- 1 tablespoon chopped shallot
- 1 garlic clove
- 1 tablespoon pure honey
- ¼ cup olive oil

ribs: servings: ½ | **calories:** 450 | **total fat:** 31g | **sodium:** 115mg | **total carbohydrate:** 5g | **protein:** 29g
salad: servings: ½ | **calories:** 300 | **total fat:** 21g | **sodium:** 260mg | **total carbohydrate:** 17g | **protein:** 12g