



Pomegranate Braised Venison Osso Buco Over Soft Polenta Paired with Ghost Block 2005 Cabernet Sauvignon

Ingredients:

4ea. 2inch cut venison shank	
2 yellow onions, peeled and sliced 1” chunks	
3 medium carrots, peeled and sliced 1” chunks	
4 celery stalks, sliced in 1” pieces	
3 garlic cloves, sliced	
2c ruby port	2 tbsp olive oil
2c pomegranate juice	2 oz. pancetta
2c veal stock	4 sprigs fresh thyme
1 cup flour	1 bay leaf
½ stick of sweet butter	2 cloves

Preheat oven to 350. Heat a large heavy bottom pot on medium high. Add oil. Pat venison with flour, salt and pepper and brown the meat on both sides. Be sure to really caramelize the meat as this will add more flavor to the braising liquid. When evenly browned, remove venison and set aside. Add pancetta. When crisp, add garlic, then onions, carrots and celery.

Brown then deglaze with port, reduce by half then add pomegranate juice and veal stock. Add thyme, cloves and bay leaf. Bring liquid to a boil then place venison on top of veggies so the liquid covers the meat half way. Cover with parchment and place in oven for two hours or until falling apart tender.

Remove meat from liquid and set aside. Pour braising liquid into a sauce pan through a fine mesh strainer. Skim oil and simmer until reduced by half.

Make your favorite polenta recipe. Spoon polenta into four plates and place the venison on top of that. Add butter to the reducing braising jus and raise the heat. Continue with high heat until you achieve desired thickness (remember, it will thicken as it cools as well). When done, ladle atop the osso buco.