

# DRY-AGED MEATBALLS

*with spicy  
marinara +  
creamy polenta*

FROM RARE SOCIETY

## INGREDIENTS

### SPICY MARINARA:

- 1 64 oz jar of crushed tomato
- 3 cloves garlic *diced*
- 1 large carrot *peeled & diced*
- 1/2 small yellow onion, *diced*
- 1 tsp crushed red peppers
- 1 tsp dried basil
- 1/4 cup evoo
- 3 tbsp butter
- 3 tbsp salt
- 1 tbsp black pepper

### POLENTA:

- 1/2 cup water
- 4 1/2 cup milk
- 3 tbsp butter
- 1 cup instant polenta
- 1 cup parmesan cheese, *grated*
- 1 tbsp salt

## INSTRUCTIONS

### FOR THE SPICY MARINARA:

Add butter and oil to a medium sauce pot and heat on medium-low. Once the butter has melted add the vegetables and begin to sweat 'em. Add the dried herbs, salt, pepper, garlic, and crp's and cook until the veggies are translucent. Add the tomatoes and turn the heat to low. Cook for 35 minutes.

### FOR THE POLENTA:

Add the water and the milk into a saucepan and bring it to a simmer. Slowly whisk in the polenta and continue to cook for 35 minutes. Once the polenta is fully cooked add the butter and stir until smooth.

### TO SERVE:

Warm up your meatballs, first. Then, spread the polenta across the plate, place meatballs in the polenta and top with the marinara.

# NOVEMBER

# OX BOX



## WHAT'S IN THE BOX

**BONE-IN NY STRIP**

**DRY AGED MEATBALLS**

**LEMON PEPPER  
WHOLE CHICKEN**

**BUTCHERS BLEND  
GROUND BEEF**

**PICCATA CHICKEN  
BREASTS**

**BACON CHILI  
SAUSAGE**

**ITALIAN SAUSAGE**

## A NOTE FROM CHEF

Every year around this time some buddies and I head out to the Imperial Valley for a long weekend of riding in the desert. While I don't have access to my email and am away from the daily grind at the restaurants, I'm not completely out of my chef mindset - I'm in charge of dinner. And I'm pulling out the Traeger for it. This is one of the few times I really use my Traeger - it's ideal for roughing it out here. We create a circle with our trailers - a firepit in the middle with chairs around it, the Traeger off to the side. After a day of riding I'll plug it in and smoke the dry-aged meatballs to make bbq meatballs (baste them in bbq sauce and then cook for 35 minutes); another night I'll make the bacon chili sausages, eat them with some whole grain mustard. Serve 'em simple - paper plates and toothpicks, grab some beer, and that's it. Enjoy.

*B. Wise*