

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS YOU'LL NEED -

2-3 lb Prairie Street Co  
Beef Cheeks

2 tablespoons extra  
virgin olive oil

6 garlic cloves, finely  
minced

6 sprigs thyme (or 1  
heaping tsp dried)

3 bay leaves

1 cup beef broth

2 cups kosher dry red  
wine (such as Cabernet  
Sauvignon or Merlot)

Kosher salt

Course ground or fresh  
black pepper

## Preparation

- 1 Using a paper towel pat each beef cheek dry and season both sides with kosher salt and pepper.

## Cook

- 2 Heat two tablespoons of olive oil in a large skillet over high heat. Sear the beef cheeks on each side until nicely browned—about three minutes per side. Transfer the beef cheeks to a plate while you prepare your braise.
- 3 Turn down the heat on your skillet to medium and add the finely minced garlic. Stir for 30 seconds until fragrant. Deglaze the skillet with your beef broth and dry red wine and allow to simmer. Add the sprigs of thyme and the bay leaves. Once the sauce comes to a light simmer, return the browned cheeks to the skillet. If desired, lightly season with kosher salt and ground black pepper. Cover the skillet with a tight-fitting lid and simmer on medium-low for 2 ½ hours—being sure to turn the beef cheeks after one hour.
- 4 Once the beef cheeks are fork tender, remove the skillet from the heat. Adjust seasoning if necessary and discard the thyme stems and bay leaves.

## Plate

- 7 Serve warm as is or pulled and used with tacos, pizzas, or hummus!

Bete'avon!