

## Braised Beef Cheeks For Lovers

### Ingredients

4 TB	EVOO
4 12oz pcs	<a href="#">Savor's Beef Cheeks</a> , trimmed of excess fat
1	Med onion, fine chop
1	Carrot, fine chop
½	Celery Rib, fine chop
½ tsp	Unsweetened Cocoa powder
2 cups	Red Wine (Chianti)
28-32oz can	Whole tomatoes, chopped with juice
1 ½ tsp	Salt
1 tsp	Black pepper

### Directions

Preheat oven to 325. Heat 2 TB EVOO in an ovenproof 6-quart wide heavy pot over moderately high heat until hot but not smoking. While oil is heating, pat beef cheeks dry and season with salt and pepper. Brown beef, on all sides, about 10 minutes per side and transfer with tongs to a bowl. Pour fat from pot, then add remaining 2 TB EVOO and sauté onion, carrot, and celery over moderately low heat, stirring occasionally, until softened, about 10 minutes.

Stir cocoa powder into softened vegetables, then add wine and scrape up any brown bits. Increase heat to high and boil until liquid is reduced by half, about 10 minutes. Return cheeks (with any juices) to pot and add tomatoes with juice, salt, and pepper. Bring to a simmer, then braise, covered, in middle of oven until very tender, about 3 hours.

Cooks' note: • Beef cheeks improve in flavor if made up to 2 days ahead. Cool, uncovered, then cover with wax or parchment wax paper and lid. Remove any solidified fat before reheating