

Beef Short Rib Pappardelle Pasta

serves 4 as a light pasta, two as an entree

- 1 # Fresh pappardelle pasta
- 2 C. **Braised Short Ribs**, diced
- 2 C. Short rib braising liquid
- 4 Tbs. Butter
- Salt and Pepper
- 20 ea, Leaves fresh oregano
- ½ C. Shaved Parmesan Reggiano

1. Bring 4 qt. of salted water to a boil.
2. In a wide skillet, heat the short rib in the short rib braising liquid.
3. Cook pasta in salted boiling water until desired doneness. Fresh pasta cooks rather quickly so keep at the stove.
4. Remove the pasta from the water and reserve at least 1 C. of the cooking water.
5. Add the cooked pasta to the short rib mixture. Toss together.
6. Add the butter and stir until it is emulsified into the sauce.
7. Adjust consistency with reserved pasta water. The sauce should stick to the noodles.
8. Adjust seasoning with salt and pepper.
9. Serve in a large bowl topped with cheese and oregano.

Braised Short Ribs

- 1 pc Beef Short ribs (approx. 4 # with bones)
- 2 C. Onion, large dice
- 1 C. Celery, large dice
- 1 C. Carrot, large dice
- 1 C. Syrah
- ½ C. Tomato paste
- 2 pt. Chicken stock
- 2 ea Bay leaves
- 4 sprig Thyme
- 4 sprig Rosemary
- 2 head Garlic, split

Vegetable oil as needed

Kosher Salt and fresh ground black pepper

1. Pat the ribs dry with a paper towel and season liberally with salt and pepper.
2. In a large heavy bottom pot, heat enough oil to barely cover the bottom of the pot. Just before the oil starts smoking carefully add the short ribs and brown well on all sides. Remove from the pot and reserve.
3. Drain off excess fat from the pot. Add the onions, carrots, and celery, and cook, stirring occasionally, until the vegetables are golden brown. Add the tomato paste and cook for an additional 3-4 minutes stirring often.
4. Add the wine to the pan and stir well, reduce by about half.
5. Return the ribs to the pan, along with any drippings, add the thyme, rosemary, garlic, bay leaves, and enough stock to cover by about half.
6. Bring to a boil, cover, and transfer to a 350° oven and braise for approximately 2 hours. The ribs should be very tender.
7. Remove the meat from the braising liquid and cool. Strain, and degrease the braising liquid, and reserve.