

Short Rib Ragu

By Domenico Tolomeo

Tender, slow-cooked beef short ribs meld with rich tomatoes, red wine, and aromatic herbs in this decadent ragu, perfect for savoring over pappardelle.

Yield: 4-6 servings

Prep Time: 50 mins

Cook Time: 3 1/2 hours

Ingredients:

- 28oz Can of Ciao Authentica Crushed Tomatoes
- Pappardelle, Using Caputo Fresh Pasta Dough Recipe
- 3lbs Bone-In Short Ribs
- 2 Medium Carrots, diced
- 1 Stalk Celery, diced
- 1 Medium Yellow Onion, diced
- 5 Tablespoons Olitalia Extra Virgin Olive Oil
- 2 Cups Pinot Noir
- 1 Cup Beef Broth
- 6 Sprigs Fresh Thyme
- 8 Leaves Fresh Basil
- 4 Sprigs Fresh Sage
- 1 Bay Leaf
- Salt and Pepper, to taste



Instructions:

Prepare Pappardelle & Short Ribs

1. Pre-heat the oven to 320F.
2. Prepare Caputo Fresh Pasta Dough into pappardelle strands. These will be approximately 1 1/2 inches wide. Allow the pappardelle to rest on the side.
3. Prepare a Dutch oven or a large oven-safe pot over medium-high heat, and add in your Olitalia Extra Virgin Olive Oil.
4. Dry the short ribs with a paper towel, season generously with salt and pepper, and place them in the pot.
5. Begin to sear short ribs one side at a time. Be sure not to overcrowd the pan; this can lead to steaming rather than searing. If your pot gets too crowded, work in batches. Once all the short ribs are seared, place them off to the side.

Cook the Ragu and Serve

1. In the same pot, add your carrots and celery and cook until semi-soft (2–3 minutes). Then, add your onions and cook together until the onions become translucent. (Total: 5–6 minutes.)
2. Deglaze the pot by adding red wine and scraping the brown bits from the bottom of the pan with a wooden spoon. Reduce the wine until you can no longer smell alcohol.
3. Next, add in 28oz of Ciao Authentica Crushed Tomatoes and beef broth. Add salt and pepper to taste.
4. Create a fresh herb bouquet by bunching up the fresh herbs, tying them together with a string, and adding them to the pot.
5. Bring the sauce to a simmer, add your seared ribs back into the sauce, cover with the lid, and place it in your oven to cook for 2 hours.
6. After 2 hours, slide the top over a bit to allow the steam to escape, leave the top partially off, and cook for one more hour.
7. When the sauce is done, remove the bones from the pot and.
8. Begin to boil a pot of water for the pappardelle. Cook the pasta until al dente.
9. Add your pasta directly to your sauce and stir. When plating your pasta, be sure to top with fresh grated Parmigiano Reggiano and a drizzle of Olitalia Extra Virgin Olive Oil.
10. Serve and enjoy!