

Short Rib Ragu

Recipe By Lynfred Brand Ambassador Laura Lorenz



Ingredients

4-5 lbs. short ribs (bone-in or boneless) *
1 tablespoon olive oil
1 large, yellow, or sweet onion, chopped
2 medium-large carrots, peeled and finely chopped
2 ribs of celery, finely chopped
6 large cloves of garlic, minced
1.5 cups dry red wine*
1 (6oz) can tomato paste
2 (28oz) cans San Marzano crushed tomatoes
4 pieces thick-cut bacon, chopped
¼ cup beef broth
1 tablespoon Italian seasoning
1 tablespoon chopped sundried tomatoes in oil
½ teaspoon crushed red pepper flake
½ teaspoon dried thyme
½ teaspoon dried rosemary
Parmesan rind (optional but recommended)
Kosher salt and fresh ground black pepper
Pasta of choice (pappardelle, rigatoni, or tagliatelle is recommended)
Fresh Italian parsley, chopped
Fresh parmesan, burrata, or ricotta for topping (optional but recommended)
Crusty bread to soak up the sauce

Directions

Preheat the oven to 325 degrees.

In a large Dutch oven, cook bacon until crisp. While the bacon is cooking, salt, and pepper the short ribs on all sides. Remove the bacon from the pan, leaving the grease inside the pan. Turn heat to high and add short ribs; be careful not to crowd the pan (work in batches). Sear the short ribs for 2-3 minutes per side. Once they are done browning, remove

them from the pan and set them on a plate. Turn heat down to medium, then add the olive oil, onions, celery, and carrots, and sauté for 5-6 minutes, stirring frequently. Once the vegetables start to soften (about 5-6 minutes), turn the heat to low and add the garlic, dried herbs, and tomato paste, stirring well for 30 seconds (this helps wake up those dried herbs). Next, pour in the wine, scraping the bottom of the pan to deglaze and get all those yummy bits off the bottom. Now, add in the crushed tomatoes, bacon, beef broth, sun-dried tomatoes, and parmesan rind; stir well. Then add in the seared short ribs, and juice from the plate. Turn off the heat, cover, and place in the oven for 3-3.5 hours.

Check the short ribs at the 3-hour mark, they should be tender (falling off the bone a little if they are bone-in); if they aren't tender, bake another 30 minutes. When the short ribs are tender, remove them from the oven. Next, pull the ribs out of the sauce and into a bowl, shred them with a fork; and then add them back into the sauce.

To serve, cook the pasta till al dente. I like to toss my pasta in with some sauce after cooking and then top it with even more of the ragu on the plate. Sprinkle with parsley, top with desired cheese, and serve with crusty bread to soak up all the sauce on the plate.

Tips

**A deep red wine will work best with this recipe, especially our 2021 Petite Sirah*

**Bone-in or boneless short ribs will work in this recipe, cooking time may vary slightly*

**If the Parmesan rind didn't totally dissolve, pull it out (or eat it, it's delicious)*

**This is one of those recipes that makes fantastic leftovers; the sauce gets better each day in the fridge!*



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