

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Short Rib Ragout w/ Pappardelle

Adapted from Recipe by Bobby Flay

Zestier than even Bobby makes it! Oh so good, cold-weather fare...

*2-3 Tbsp Peperoncini sott'Olio oil
4 lb beef short ribs, 2 inches long
kosher salt and fresh ground pepper
2 sprigs fresh rosemary
5 sprigs fresh thyme
2 sprigs fresh flat-leaf parsley
4 small carrots, diced
2 stalks celery, diced
1 yellow onion, diced
1-2 peperoncini or Serranos, minced*

*2 shallots, diced
1 Tbsp all-purpose flour
2 Tbsp tomato paste
½ cup ruby port (Becker)
2 cup Shiraz wine
½ head garlic, cloves peeled
2 can (15 oz) beef broth
1 lb pappardelle or similar
flat-leaf parsley, garnish
grated Pecorino Romano, garnish*

Heat oven to 325° F. Place a 5-qt Dutch oven over medium-high heat. Add oil and heat until almost smoking. Season ribs generously; working in batches, sear short ribs on all sides. Remove ribs from pot; set aside. Meanwhile, prepare a bouquet garni with the three herbs.

Add carrots, celery, onion, chiles and shallots to oil in pot and cook over medium heat, with stirring, until veggies are soft and browned a bit, about 10 minutes. Add flour and tomato paste; stir to combine. Add port and stir with wooden spoon to loosen crunchy browned bits (CBBs) from pot bottom. Add wine and simmer to reduce by half. Add garlic, broth, and bouquet garni. Return ribs to pot, bring to a light boil, then cover and place in oven. Cook ribs until very tender, about 3 hours.

Remove ribs from oven and set pot over medium heat. Remove ribs from pot and allow to cool; meanwhile, simmer sauce until it thickens slightly. When ribs can be handled, remove bones and shred meat. Degrease sauce, discard bouquet garni, and return meat to pot. Simmer ragout while you prepare the pappardelle according to directions.

Plate pasta in generous eating bowls and top with ragout. Sprinkle with parsley and cheese and serve hot with a bold red wine and warm, crusty Italian bread.

Yield: About four servings

Preparation time: 30 minutes

Cooking time: Not quite four hours

