

Short Rib Bolognese

Prep Time: 30 minutes

Cook Time: 3.5 hours

Total Time: 4h

Servings: 6

Ingredients:

1 tbsp butter

1 tbsp olive oil

2.5 lbs beef short ribs

2 medium carrots, diced

2 large celery stalks, diced

1 medium sweet or brown onion, diced

2 large garlic cloves, minced

1.5 tsp kosher salt, divided

1 tbsp tomato paste

1/4 cup extra anejo or 1.5 cups dry white wine

28 oz san marzano peeled whole tomatoes

2 tsp sugar

1/2 tsp ground cinnamon

1/3 cup parmesan cheese

10 oz egg papparadelle or tagliatelle

1 cup water (or more)

1/3 cup whole milk

1 tbsp red wine vinegar

Cooking Instructions:

Dry ribs and season with salt and pepper. Heat a dutch oven on stovetop to medium-high heat, add butter and olive oil. Cook short ribs until brown and crusty on all sides, about 10-15 minutes.

While the short ribs brown, add carrots, celery, onion, and garlic to a food processor and pulse until fine. Optional to dice by hand.

After short ribs brown, remove them from the pot and drain leaving 2 tbsps remaining. Add carrot, garlic, onion mix along with 1/2 tsp salt to the pot. Reduce heat to medium and saute about 3 - 4 minutes. Add tomato paste, cook 1 minute. Add in wine or tequila then simmer until reduced for about 2 - 3 minutes. Stir in remaining 1 tsp salt, canned tomatoes, 2 tsp sugar, 1/2 tsp cinnamon, and parmesan cheese.

Put the short ribs back in the pot and bring to a boil, then reduce to low and cover for 3 hours. If you notice the sauce is getting too thick and the short ribs are sticking to the bottom of the pan, add a few splashes of water to loosen the sauce up. After 3 hours remove the ribs and add in pasta, cover, and simmer until pasta is cooked, about 8 - 10 minutes. If needed, stir once or twice to prevent pasta from sticking to the bottom of the pan.

As pasta cooks, shred beef, and once pasta has cooked add beef back to the pot along with 1 tbsp vinegar and 1/3 cup milk and sit to combine. Cook for additional 3 minutes before serving. Season to taste with salt and pepper, and garnish with additional parmesan cheese.

