



SUNDAY SAUCE WITH PAPPARDELLE PASTA

By Caterina Romano's Kitchen

DIRECTIONS

1 KG of Beef back ribs
2 cup of AP flour
2 TBSP of garlic infused oil
½ cup of bacon pieces
1 chopped sweet onion
3 crushed garlic cloves
2 TBSP of fresh thyme
1 bottle of Cabernet Sauvignon
1 cup of chopped carrots
1 cup of chopped celery stalks
4 cups of passata
2 cups of hot beef stock
1 cup of pasta water
¼ cup of Parmesan cheese

1. Preheat the oven to 375 DF.
2. Generously season the ribs with salt and pepper. Dust them in the flour until all sides are coated. Shake off the excess flour.
3. In a frying pan, heat the oil on medium heat and sauté the ribs until they are well seared or well browned on all sides. Set aside.
4. In a large Dutch oven sauté the bacon on low heat allowing the fat to render.
5. Add the chopped onion and cook until they are translucent. Add the garlic and cook until fragrant (1 minute). Add the thyme and cook for another minute.
6. Deglaze the pot with the red wine. Add the carrots and celery. Simmer for 10 minutes to allow the wine to reduce by half.
7. Transfer the ribs to the pot. Add the passata and beef stock. Season with salt & pepper.
8. Bring the mixture to a simmer, cover with lid and place it in the preheated oven. Cook for approximately 2-3 hours or until the meat falls off the bone.
9. Once cooked remove from the oven. Skim off any excess fat.
10. Remove the bones from the short ribs. Shred the meat and return it to the pot, mix it in the sauce.
11. Cook the pappardelle pasta according to the package instructions. Reserve one cup of pasta water.
12. Add the pasta water to the ragu. Toss the cooked pasta with the sauce until well coated. Serve hot with grated Parmesan cheese.

ENJOY THE SUNDAY RAGU WITH PAPPARDELLE PASTA