



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Beef Short Ribs Braised in Tomato Sauce

½ ounce dried porcini mushrooms
1 teaspoon olive oil
4 (3-4 pounds total) beef short ribs
salt
3 ounces pancetta, diced
1 onion, diced small
1 carrot, diced small
3 garlic cloves, minced
2 tablespoons tomato paste
½ teaspoon oregano
½ cup wine (red or white, just something that isn't too sweet or oaky)
2 (28-ounce) cans whole tomatoes with their juice

1. Rinse the mushrooms to remove any dirt clinging to them. Cover them with ½ cup water in a small microwave-safe bowl. Cover the bowl with plastic wrap, poke a few holes in the plastic wrap, and microwave on high power for 30 seconds. Let stand until the mushrooms are softened, about 5 minutes. Use a fork to lift the mushrooms from the liquid; mince the mushrooms, reserving the liquid.
2. Season the beef ribs with salt. Meanwhile, in a 5-quart Dutch oven, heat the olive oil over medium-high heat until it flows like water when the pot is tilted. Add the beef ribs and cook, for 2-3 minutes per side, until richly browned on all sides. Remove the ribs from the pot. Lower the heat to medium and add the pancetta to the pot. Cook, stirring occasionally, until the fat is rendered and the pancetta is crisp. Use a slotted spoon to transfer the pancetta to the plate with the short ribs. Drain all but 1 tablespoon fat from the pot. Add the onions and carrots; cook, stirring occasionally, until softened and lightly browned on the edges, 6-8 minutes. Stir in the garlic, tomato paste, mushrooms, and oregano; cook, stirring constantly, until fragrant, about 30 seconds. Pour in the wine; scrape up the browned bits on the bottom of the pot. Stir in the tomatoes, beef ribs, pancetta, mushroom soaking liquid (being careful to leave any dirt behind) and 1 teaspoon salt; bring to a simmer over medium-high heat, then reduce the heat to low, cover the pot, and cook, stirring occasionally, for 2 hours. After 2 hours, remove the cover, increase the heat to medium-low, and simmer for another hour, until the beef is tender.
3. Transfer the ribs to a plate; shred the meat. Meanwhile, if the sauce is too thin, increase the heat to medium-high and simmer until it reaches the desired thickness. Stir the meat back into the sauce. Taste for seasoning, adding salt if necessary, and serve.