

## THE WAY THE COOKIE CRUMBLES



### **Short Rib and Dried Porcini Lasagne** (adapted slightly from Fine Cooking)

Serves 6

Complete instructions on how to prepare fresh pasta for lasagna can be found in [this recipe](#).

¾ ounce (1 cup) dried porcini mushrooms  
2 pounds beef short ribs  
Kosher salt and freshly ground black pepper  
2 teaspoons olive oil  
1 yellow onion, finely chopped  
1 carrot, finely chopped  
1 celery stalk, finely chopped  
1 tablespoon tomato paste  
1 bay leaf  
½ cup dry red wine  
2 cups canned crushed tomatoes  
¼ cup minced parsley, plus more for garnish  
3 tablespoons unsalted butter  
3 tablespoons all-purpose flour  
2 cups whole milk  
Pinch nutmeg  
¾ cup finely grated Parmigiano-Reggiano (about 1½ ounces)  
1 batch [fresh pasta](#), rolled, cut, boiled, and rinsed

1. Adjust a rack to the middle position and heat the oven to 300 degrees. In a small bowl, soak the porcini in 1½ cups warm water until softened, about 10 minutes. Drain, reserving 1 cup of the soaking liquid. (There will probably be some grit settled to the bottom of the soaking liquid. Be careful to leave this behind.) Coarsely chop the mushrooms; set aside.
2. Season the short ribs with 1 teaspoon salt and ¼ teaspoon pepper. In a 5-quart Dutch oven, heat the oil over medium-high heat until shimmering. Add the short ribs, in batches if necessary, and brown all over, 2 to 3 minutes per side. Transfer to a plate. Pour off and discard all but a thin layer of fat.
3. Reduce the heat to medium and add the onion, carrot, celery, and a pinch of salt and cook until the vegetables are tender, 4 to 5 minutes. Add the tomato paste and bay leaf and cook, stirring, until the tomato paste darkens, 1 to 2 minutes. Add the red wine and simmer, stirring and scraping up any browned bits with a wooden spoon, until syrupy, 2 to 3 minutes. Add the reserved mushroom liquid and the tomatoes and bring to a simmer. Add the porcini and the short ribs with any accumulated juices; cover, transfer the pot to the oven, and cook until the meat is fall-off-the-bone tender, 2½ to 3 hours.
4. Transfer the ribs to a plate to cool. Pour the sauce into a heatproof bowl and discard the bay leaf. When the fat rises to the surface, skim it off and discard. (If you have the time, refrigerate the sauce at this point so you can just pick off the hardened fat from the surface.) Mix in the parsley; season to taste with salt and pepper. When the meat is cool enough to handle, remove and discard the bones and any fat or cartilage. Shred the meat; set aside. Increase the oven temperature to 350 degrees.

5. Melt the butter in a 2-quart saucepan over medium heat. Add the flour and whisk constantly until light golden, about 2 minutes. Gradually whisk in the milk and cook at a gentle simmer, stirring often, until the mixture thickens, about 10 minutes. Season with 1 teaspoon salt and the nutmeg. Stir in  $\frac{1}{2}$  cup (1 ounce) of the parmesan. Mix this béchamel sauce into the short rib sauce.

6. Spread about  $\frac{3}{4}$  cup of the sauce on the bottom of a 9x13-inch baking dish. Mix the shredded meat into the remaining sauce. Cover the sauce in the dish with a layer of cooked noodles, cutting them as needed to fill any gaps. Alternate layers of pasta and sauce until you run out of sauce, ending with a layer of sauce. Sprinkle with the remaining  $\frac{1}{4}$  cup (0.5 ounce) of parmesan.

7. Cover the baking dish with foil and bake for 40 minutes. Remove the foil and bake until the top is browned and bubbly, 15 to 20 minutes. Sprinkle additional minced parsley over the top of the lasagna. Cool for at least 10 minutes before serving.