



SHORT RIBS IN BAROLO

SERVES: 4

2 lbs boneless **BEEF SHORT RIBS**, cut into 3" Cubes
6 Tblspoons **La Mozza** – extra virgin olive oil
2 large **SPANISH ONIONS**, cut, ½" dice
1 medium **CARROT**, slice into ½" thick rounds
2 ribs **CELERY**, ½" thick slices
4 slices **PANCETTA**, ¼" thick slices, cut into ¼" dice.
2 Cups **BAROLO** we suggest: 2010 LaCalonica Rosso di Montepulciano
2 Cups **TARRY MARKET MARINARA**
Salt & fresh ground coarse **Pepper** to taste

1. Heat **Olive Oil** in a Dutch Oven, medium-high heat, *season RIBS liberally with **Salt & Pepper**. Work in batches if oven is small. Do not overcrowd. Brown meat all over, till dark. About 10-12mins. Set aside.*
2. Pour excess oil out. Add **ONIONS, CARROTS, CELERY**, and **PANCETTA**. Cook till all

vegetables are light brown & soften. About 8 mins. Add **BAROLO WINE** and **TM's MARINARA**. Bring to boil. 3. Add **MEAT** and bring back to a boil, then lower to a gentle simmer. Cook until the meat is very tender, 1 ½ to 2hrs. Transfer to a platter. 4. Bring the cooking liquid to a boil reduce to 2 ½ cups, season, pour over meat and serve.