

BENCH BREAK PINOT NOIR  
PAPPARDELLE WITH  
SAVORY BEEF SHORT RIBS SAUCE

SERVES 6

## INGREDIENTS

- 1 can (35 ounces) Italian plum tomatoes, chopped, juices reserved
- 4 cups beef stock
- 4 garlic cloves, minced
- ½ ounce dried porcini mushrooms, broken into small pieces
- 4 tablespoons chopped fresh Italian parsley
- 1 tablespoon chopped fresh rosemary leaves
- ½ teaspoon ground cinnamon
- ¼ teaspoon crushed red pepper flakes
- 1 teaspoon coarsely ground black pepper
- ¼ cup olive oil
- 4 pounds beef short ribs
- 1 large onion, halved and slivered
- 2 medium carrots, diced
- 2 celery stalks, diced
- 1 cup Cambria Bench Break Pinot Noir
- 1 pound dried pappardelle

## DIRECTIONS

Preheat the oven to 350°F. In a bowl mix together the tomatoes, reserved juices, stock, garlic, porcini mushrooms, 3 tablespoons of the parsley, rosemary, cinnamon and the two peppers. Set aside. Heat the olive oil in a large dutch oven and brown the short ribs on all sides over medium heat. Set aside. Add the onions, carrots and celery to the pan and cook for about 6 minutes, stirring occasionally. Pour the wine into the skillet and scrape up any brown bits. Remove from heat, add the short ribs, pour the reserved tomato mixture over the ribs and onions and stir well. Cover the pan with a lid and bake for three hours. Uncover and cook for about 30 - 45 minutes more until sauce is quite thick. Using a wooden spoon, break the beef into smaller pieces, and remove and discard the bones. Meanwhile, bring a large stockpot of salted water to a boil. Drop the pasta into the boiling water; stir to keep the pasta from sticking together. Cook until al dente; drain and transfer to serving bowls and top with sauce. Garnish with the remaining 2 tablespoons of chopped parsley and serve hot.

