

Celadon
presents
Rosemary Pappardelle with Beef Short Rib Ragu
paired with
2003 Pavi Dolcetto - Napa Valley

Ingredients: Serves 4

Short Rib Ragu:

3 pounds beef Short Ribs	2 cups dry red wine
½ Cup olive oil	2 cups beef stock
1 onion, thinly sliced	1 cup chicken stock
3 anchovy fillets, drained and minced	2 carrots, coarsely chopped
2 large garlic cloves, chopped	2 cups fresh peas
1 tsp drained capers	1-1/2 pounds fresh pappardelle pasta, already prepared) rosemary preferred

Horseradish Cream:

1 cup chicken stock
1 cup whipping cream
¼ cups freshly grated horseradish

For Short Rib Ragu:

Heat heavy large pot on high heat. Add olive oil to pot. Working in batches, add ribs and brown on all sides, about 7 minutes per batch. Remove ribs from pot. Add additional oil to pot and reduce heat to medium. Add onion, anchovies, garlic and capers, then sauté until onion is translucent, about 7 minutes. Increase heat to high. Add water and boil until reduced by half, about 6 minutes. Add beef and chicken stock and bring to boil. Return ribs to pot and reduce heat to medium-low, cover and simmer until meat is tender, stirring occasionally, 1 hour 50 minutes. Using tongs, remove bones and meat from pan. Transfer meat to plate; cool slightly. Cut meat into small pieces and return meat to pan. Bring short rib ragu to simmer over medium heat and add carrots and peas and cook until vegetables are tender. (Can be prepared one day ahead). Cover and refrigerate.

For Horseradish Cream:

Combine first 3 ingredients in sauce pan. Simmer until reduced to 2/3 cup, about 20 minutes, stirring frequently. The sauce will begin to thicken, stir frequently. Meanwhile, cook pasta in boiling salted water until just tender but firm to bit, about 3 minutes. Drain pasta and divide among 4 shallow soup bowls. Spoon ragu over pasta. Top with dollop of Horseradish cream.

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