



Braised Short Ribs and Egg Noodles

Ingredients:

4 pounds of bone-in beef short ribs
4 slices of diced bacon
1 chopped yellow onion
1 chopped carrot
1 chopped stalk of celery
3 smashed garlic cloves
10 sprigs of fresh thyme
1 small bunch of fresh parsley
1 bay leaf
1 bottle of cabernet sauvignon
2 cups of beef stock
1 pound of cooked egg noodles
Kosher salt and fresh cracked pepper to taste

Makes 6 servings

Preparation:

1. In a large Dutch oven, cook the bacon until crispy.
2. While the bacon is cooking, season the short ribs on all sides with salt and pepper.
3. Once the bacon is crispy remove from the pot and sear the short ribs on all sides until golden brown.
4. When the short ribs are brown, remove from the pan and add in the vegetables and herbs.
5. Sauté for 2 to 3 minutes.
6. Add in the short ribs, cover with wine, stock, and season with salt and pepper.
7. Place the lid on the Dutch oven.
8. Cook in the oven on 350°F for 2 to 2½ hours or until the ribs fall off the bone.
9. Serve the braised short ribs on top of a bed of cooked egg noodles.