

## **Slow-Cooked Short Ribs** - Gordon Ramsay

*(Tried 19-Jan-13 with Rusty, Michelle, Santanas, S&D – declared a keeper)*

6 thick cut meaty beef short ribs  
1 large, or 3 small, heads of garlic, cut in half horizontally  
1 heaping Tbl tomato paste  
1 750 ml bottle pinot noir  
1 litre beef stock (We used 2 qts of chicken stock in the lower roasting pan)  
150 g pancetta lardons (or can use bacon)  
250 g small chestnut mushrooms, trimmed and halved  
Sea salt  
Fresh ground pepper  
Chopped flat leaf parsley

Preheat oven to 338 F / 170 C.

Heat a deep-sided roasting tray on high heat and add a glug of olive oil. Season the short ribs thoroughly with salt and pepper, and fry for 10-15 min to brown well on all sides.

Add the halved garlic, open side down, pushing it to the bottom of the pan. Add the tomato paste and heat for a minute or two to cook it out. Pour in the wine to deglaze the pan, scraping bits at the bottom. Bring to a boil and reduce by half.

Add stock to nearly cover the ribs. Bring to a boil again, basting ribs. Cover with foil and place in oven.

Cook 3-4 hours, basting now and then, until tender and falling off the bone.

About 10 min before ribs are done, fry pancetta until crisp and golden. Add mushrooms and cook 4-5 min until tender. Drain fat.

Transfer ribs to serving dish and keep warm.

Squeeze garlic cloves out of skins and press through a strainer to make a fine puree.

Spoon off excess fat from beef liquid and reduce by boiling if sauce is too thin. Add garlic puree.

Serve ribs with sauce and pancetta / mushroom mixture. Sprinkle with freshly chopped parsley.