

## Slow-Cooked Short Rib Beef Ragu - Comfort Food with Bold Flavor

When it comes to the ultimate cold-weather comfort food, few dishes can compete with a



**TIME**  
**7 min**

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**ChefManiac**

### INGREDIENTS

- 2 lbs beef short ribs
- 2 tbsp olive oil
- 1 large onion, diced
- 3 cloves garlic, minced
- 1 carrot, diced
- 1 celery stalk, diced
- 1 can (28 oz) crushed tomatoes
- 1 cup beef broth
- 1 cup red wine (optional; sub with more broth)
- 2 bay leaves
- 2 tsp dried oregano
- Salt and pepper, to taste
- Freshly grated Parmesan, for serving
- Cooked pappardelle or pasta of choice

### DIRECTIONS

- 1.** Brown the Short Ribs: Heat olive oil in a large Dutch oven or heavy pot over medium-high heat.
- 2.** Sear short ribs on all sides until browned (about 5-7 minutes).
- 3.** Remove and set aside.
- 4.** SautØ the Vegetables: In the same pot, add diced onion, garlic, carrot, and celery.
- 5.** Cook for 5-7 minutes until softened and aromatic.
- 6.** Build the Sauce: Add crushed tomatoes, beef broth, red wine (if using), bay leaves, oregano, salt, and pepper.
- 7.** Stir well, scraping up any flavorful browned bits from the bottom of the pot.
- 8.** Simmer the Ragu: Return short ribs to the pot, nestling them into the sauce.
- 9.** Bring to a simmer, cover, and reduce heat to low.
- 10.** Let cook for 2-3 hours, until meat is fork-tender and falling off the bone.
- 11.** Shred the Meat: Remove the short ribs and discard the bones.
- 12.** Shred the meat with two forks and return it to the sauce.
- 13.** Stir and simmer uncovered for 10 more minutes to thicken slightly.
- 14.** Serve: Spoon generous ladles of ragu over cooked pasta.
- 15.** Top with : Parmesan and cracked black pepper.
- 16.** Serve warm and enjoy every bite.

## SWAPS & NOTES

Short ribs : Boneless short ribs work, though bone-in adds deeper flavor.

Red wine : Adds richness and depth-cabernet or merlot are great choices.

Veggies : Add mushrooms or red peppers for extra layers of flavor.

Pasta : Pappardelle is traditional, but rigatoni or tagliatelle are great too.

## TIPS FOR SUCCESS

Use a heavy-bottomed pot for even heat and deeper flavor development.

Don't rush the simmer -low and slow is key for tender meat.

Make ahead : This sauce tastes even better the next day.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/slow-cooked-short-rib-beef-ragu-comfort-food-with-bold-flavor/>