

Nigel Slater's Pork Rib Ragu & Pappardelle Pasta



Serves 6 Prep 5 mins

Cooking 3h

Easy

Ingredients

2 sheets of ribs, cut down into three ribs wide
1 large onion, finely chopped
4 carrots, chopped
2 sticks of celery, chopped
500g mushrooms, finely chopped
Olive oil
Handful of chopped parsley
couple of handfuls of Parmesan
1 litre of stock
Pappardelle

1. In a big pan with lid brown the ribs in a bit of oil. Remove & put to one side
2. In the remaining oil sweat the onions, carrots & celery until starting to soften
3. Add the mushrooms for a few minutes, then add the stock.
4. Add the ribs and any juice, make sure they are covered.
5. Bring the stock to a boil, then reduce heat to a simmer, cover with the lid & leave for at least 3 h. Check occasionally to ensure there is enough water in the pot.
6. After 3h you'll find that you can reach in with a pair of tongs and grab the end of a rib bone & pull it out, leaving the meat in the stew. If you can do that it is done.
7. If its a bit watery take the lid off for a bit to reduce. You can chop a big hand of parsley in now as well! You may need to add some freshly ground black pepper and season with a few pinches of salt.
8. Serve it in a bowl on pappardelle pasta with some Parmesan grated over the top
9. To freeze, cool and freeze the stew (without the pasta) for 3 months. Defrost overnight in the fridge. When heating, make sure it gets boiling hot.