

**EASY ADDITION**

Toss 12 ounces *cooked egg noodles* with 2 tablespoons *unsalted butter* and 2 tablespoons chopped *fresh flat-leaf parsley*.

**BOEUF BOURGUIGNON SOUP**

ACTIVE TIME 30 MIN. TOTAL TIME 3 HOURS  
SERVES 6

*From first bite to last slurp, you won't be able to get enough of this French bistro-style soup, made entirely in one pot.*

- 4 bone-in short ribs (2 inches thick, 2 pounds total)  
Coarse salt and freshly ground pepper
- 2 teaspoons cornstarch
- 3 tablespoons extra-virgin olive oil
- 8 ounces white button mushrooms, quartered
- 3 carrots, 2 finely chopped and 1 cut into ¾-inch cubes
- 3 shallots, minced
- 2 celery stalks, coarsely chopped
- 2 strips bacon, thinly sliced crosswise
- 1 tablespoon tomato paste
- 2 thyme sprigs
- 1 dried bay leaf
- 1 cup dry red wine, such as Burgundy
- 8 cups homemade or store-bought low-sodium beef stock
- 2 cups water

1. Season ribs with ½ teaspoon salt and some pepper. Coat with cornstarch. Heat oil in a large heavy pot (preferably enameled cast iron) over medium-high heat. Lightly brown ribs on all sides, about 6 minutes. Transfer to a plate.

2. Add mushrooms to pot. Cook until browned, about 4 minutes. Transfer to a bowl; add cubed carrot.

3. Add shallots, celery, bacon, and chopped carrots to pot. Cook until caramelized, about 6 minutes. Stir in tomato paste.

4. Return ribs with plate juices to pot. Add thyme and bay leaf. Raise heat to high. Add wine. Cook, scraping up brown bits with a wooden spoon, until slightly reduced, about 1 minute. Add stock and water. Bring to a boil. Reduce heat, and simmer, partially covered, until beef is tender, 2 to 2½ hours.

5. Remove ribs. Separate meat from bones; discard. Cut meat into bite-size pieces; return to pot. Add reserved mushroom-carrot mixture. Bring to a simmer; cook until cubed carrots are tender. Season with salt.

STORAGE SOUP CAN BE REFRIGERATED FOR UP TO 2 DAYS OR FROZEN FOR UP TO 1 MONTH. THAW BEFORE USING. SKIM FAT FROM TOP, AND REHEAT.



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