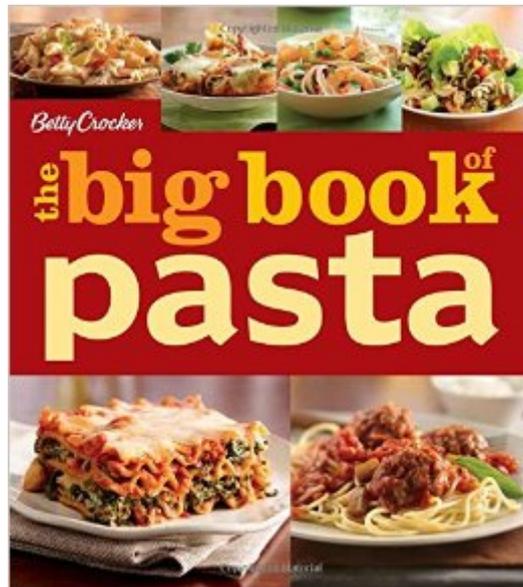


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# Betty Crocker The Big Book Of Pasta (Betty Crocker Big Book)



## Synopsis

Featuring a variety of 175 tasty and hearty recipes, Betty Crocker The Big Book of Pasta shows how delicious and versatile this pantry staple can be when planning family meals. Pasta is the perfect dinnertime solution for busy, budget-conscious families, and this collection delivers with more than 175 delicious, creative, and foolproof recipes and more than 125 beautiful full-color photos. Information on mix-and-match recipes, working with non-wheat pastas and different cooking methods for fresh versus dried pastas helps home cooks find perfect noodle and sauce combinations for every night of the weekâfrom oven-baked Moroccan Spinach Lasagna or Classic Spaghetti and Meatballs to simmering one-pot soups featuring tortellini and orzo. Special icons highlight Fast, Make-Ahead, and Meatless recipes. The book even includes information on making fresh pasta and gnocchi, for those cooks looking to take their pasta prep to the next level.

## Book Information

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Average Customer Review: 4.2 out of 5 starsÂ See all reviewsÂ (6 customer reviews)

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## Customer Reviews

Short Ribâ Sausage Ragù from The Big Book of Pasta Prep time: 35 minutes | Start to Finish: 3 hours 35 minutes | Makes: 8 servings

1. Heat oven to 350Â F. Sprinkle ribs with salt and rub it into all surfaces. In 6-quart Dutch oven or saucepan, heat oil over medium-high heat. Cook ribs in oil 6 to 8 minutes, turning frequently, until browned on all sides (brown ribs in batches if necessary). Remove ribs; set aside.
2. Reduce heat to medium. Add carrots, celery, onion, garlic and sausage to Dutch oven. Cook 6 to 8 minutes, stirring frequently and scraping up any browned bits, until

sausage is browned. Drain any fat if necessary. Stir in wine; heat to boiling. Reduce heat; simmer uncovered about 6 minutes or until wine is almost evaporated. 3. Stir in tomato paste and flour until well blended. Gradually stir in 2 1/2 cups of the broth; stir in pepper and bacon. Place herb sprigs on counter and tie together with kitchen string, place in broth. Place ribs into broth, coating with broth on all sides. Ribs may not fit in a single layer and will not be submerged in broth mixture. 4. Cover and bake 2 1/2 to 3 hours or until ribs are starting to fall apart when tested with fork and are well browned. Remove ribs. Skim off fat from sausage, bacon and any sauce mixture in Dutch oven and discard. Cut excess fat from ribs and discard. Pull ribs into 1-inch pieces; return to reserved sausage and bacon mixture in Dutch oven and toss to coat. Heat until hot. Serve over pasta; sprinkle with cheese.

**Nutrition Information** 1 Serving: Calories 440; Total Fat 31g (Saturated Fat 11g; Trans Fat 1g); Cholesterol 125mg; Sodium 750mg; Total Carbohydrate 3g (Dietary Fiber 0g, Sugars 1g); Protein 35g Exchanges: 5 Medium-Fat Meat, 1 Fat

**Ingredients** 3 lbs. boneless beef short ribs 1 teaspoon salt 2 tablespoons olive oil 1/4 cup finely chopped carrot 1/4 cup finely chopped celery 1/4 cup finely chopped onion 2 cloves garlic, finely chopped 4 oz mild bulk Italian pork sausage 1/2 cup dry red wine 2 tablespoons tomato paste 1 tablespoon all-purpose flour 2-1/2 cups reduced-sodium beef broth 1/4 teaspoon pepper 2 slices bacon, crisply cooked, crumbled 2 sprigs fresh thyme (about 5 inches long) 2 sprigs fresh rosemary (about 5 inches long) Hot cooked pappardelle or rigatoni pasta, if desired Shredded Parmesan cheese, if desired

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