



PAPPARDELLE ALLA PORCELLINO

Serves: 4

INGREDIENTS

- 1 lb. fresh or dried pappardelle
- 2 cups meat ragu (see recipe)
- 1 cup homemade or store-bought marinara sauce
- 4 ounces unsalted butter
- kosher salt, to taste
- fresh parsley, finely chopped
- parmigiano-reggiano, for serving



METHOD

1. In a large pot of salted, boiling water, cook the pappardelle until al dente (timing will vary if using fresh vs. dried pasta).
2. Meanwhile in a large skillet, heat the meat ragu with the marinara sauce and butter until thoroughly combined and hot. Season to taste with salt.
3. Add the pasta to the ragu and toss to coat.
4. Plate the pasta onto a large serving dish or individual shallow bowls. Garnish with fresh parsley and a generous shaving of Parmigiano-Reggiano.





MEAT RAGU

Makes 1 quart (4 cups)

INGREDIENTS

- 8 oz. pork butt, diced
- 2½ oz. pork neck
- 2½ oz. (about 1 link) sweet italian pork sausage
- 2½ oz. ground beef
- 1 clove garlic, minced
- 1 tbsp. olive oil, divided
- ½ tbsp. kosher salt
- ½ tsp. fresh cracked black pepper
- ¼ teaspoon fennel seed
- ¼ tsp. sugar
- 2 tsp. dried oregano
- ¼ cup red wine
- ½ cups marinara sauce or canned tomato sauce
- 2 oz. tomato paste
- 1½ tbsp. red wine vinegar
- 1 fresh bay leaf

METHOD

1. In a large skillet over medium-high heat, add 2 tsp. olive oil. Add in the pork butt, neck and sausage and the ground beef. Cook, breaking up the meat, until browned.
2. Add in the garlic, oregano, fennel seed and sugar. Cook for 2 minutes; add in the salt and black pepper.
3. Deglaze the pan with the red wine; add in the vinegar and remaining 1 tsp. olive oil. Add in the marinara, tomato paste and bay leaf.
4. Bring the ragu to a rapid simmer, then turn heat to low. Simmer for 3 hours until flavors have fully developed and ragu has thickened.

PRO TIP: Add Parmesan rinds wrapped in cheesecloth to your meat ragu as it simmers for added depth.

