

**LE
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RUBY RIGATONI BOLOGNESE

This meaty, slow simmered sauce makes a crowd-friendly pasta that is meant to be shared. Make a big batch and break out a bottle of Limited Edition Petit Ruby Cabernet.



Yield: 8 servings (8 cups sauce)

INGREDIENTS:

- 1 lb each ground beef and pork
- 1 of each large onion, carrot and celery rib, finely chopped
- 4 cloves garlic, minced
- 1 tbsp dried oregano
- 2 tsp fresh rosemary, chopped
- 1/4 tsp hot pepper flakes
- 1 can (28 oz) fire roasted or regular crushed tomatoes
- 2 cups Limited Edition Petit Ruby Cabernet
- 2 cups beef broth
- 1 chunk Parmigiano Reggiano cheese rind (optional)
- 1/4 cup fresh parsley, chopped
- Salt and pepper
- 2 lb rigatoni or penne
- Grated Parmigiano Reggiano cheese
- Extra virgin olive oil

METHOD:

Brown beef and pork in a large Dutch oven set over medium heat. Add onion, carrot, celery, garlic, oregano, rosemary and hot pepper flakes. Cook, stirring often, for 10 minutes.

Stir in crushed tomatoes, red wine, beef broth; bring to a simmer. Nestle the rind into the sauce. Simmer over low heat for 2 hours, stirring occasionally. Stir in parsley. Season with salt and pepper to taste.

Meanwhile, prepare rigatoni according to package directions. Spoon half the sauce into a pitcher. Toss rigatoni with remaining sauce, grated cheese and a drizzle of olive oil to taste. Serve with reserved sauce and additional cheese at the table.



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