RAGU BOLOGNESE

INGREDIENTS

- 2 ½ Pounds Beef Chuck
- 2 ½ Pounds of Beef Bone Marrow (About 5 Bones Cut Into 2-Inch Pieces)
- 1 Large Yellow Onion, Peeled And Diced Large
- 3 Stalks of Celery, Diced Large
- 1 Large Carrot, Peeled And Diced Large
- 3 Ounces Rendered Pork Fat
- 2° Ounces Pancetta
- 4 Ounces Prosciutto Di Parma Kosher Salt, To Taste
- 1 Teaspoon Black Pepper
- 1½ Cups Of Sangiovese (Or Another Dry, Fruity Red Wine)
- 2 Cups Tomato Passata*
- 2 Cups Chicken Stock

*Passata is an uncooked tomato puree that has been strained of skins and seeds. You can purchase from a grocery store as “strained tomatoes”

INSTRUCTIONS

Set up a meat grinder attachment for a Kitchen Aid Mixer, if you don’t have one you can ask your local butcher to grind your meats for you. Begin ragu by grinding chuck into a bowl, set aside.

Grind remaining meats: pancetta and prosciutto into another bowl, set aside. Grind all the vegetables in the meat grinder into a bowl. Alternatively, if you don’t have a grinder, pass them through a food processor, pulsing until fine.

Heat a large, heavy-bottom saucepot (about 5-quart Dutch oven) over medium-high heat. Melt pork fat, adding prosciutto and pancetta, cooking until rendered, about 4 minutes. Add ground veggies and stir. Cook the vegetables, stirring frequently until a sweet aroma forms, around 15 minutes.

Add the ground beef, season generously with sea salt and black pepper. Mix the meat with the vegetables with a wooden spoon. Cook for 4–6 minutes stirring occasionally, once you see the juices start to run, add red wine and stir to incorporate.

Once you see a whisper of steam, add the tomato passata and stir to incorporate. Reduce heat to low and gently. Add the stock and reduce heat to low. Gently simmer sauce, a gentle bubble every minute.

Taste. At this point it should taste slightly under seasoned. As it reduces the flavors will intensify. Cook for 3–5 hours stirring occasionally every 15 minutes or so, until the beef and pork are tender and flavors are concentrated.

Taste sauce again, re-season and remove from heat. Sauce will keep in fridge for up to 7 days and in a freezer for up to 6 months in an airtight container.