



Total Locals Club

Recipe for pairing with Total Locals
Club January 2009 Selections

www.tastelocalwines.com

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Pork Ragu with Papardelle

We love the Lagrein with hearty meat sauces as well as lighter fresh tomato and garlic on angel hair. This meat sauce is popular with Bill's three sons. This will make a lot of sauce, but it keeps and freezes really well. Susan & Bill Arbios, Arbios/Praxis Winery.

3-4 lb pork shoulder, cubed into 1" cubes
¼ c olive oil
3 carrots – peeled, halved & sliced
4 stalks celery – sliced
1 large onion – medium dice
1 cup red wine
1 6" sprig rosemary or 1 tbs dry rosemary
2 28oz cans diced tomatoes
1 15oz can tomato sauce
1 6 oz can tomato paste
Grated parmesan
Papardelle, Linguine, rigatoni or other pasta shape

Sauté the pork cubes in olive oil in a large deep pan until brown. Remove from pan and reserve. Add carrots, celery & onion to the pan with a little more oil if necessary. Return the meat to the pan. Add wine to deglaze. Add rosemary and canned tomato products. Simmer on low for two hours. Remove rosemary sprig if necessary.

Cook pasta. Add some of the sauce into the cooked, drained pasta. Add parmesan and toss again. Serve.

