



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club November 2014 Selections

www.tastelocalwines.com
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Red Wine Beef Ragu

Pair with 2010 William Gordon Petite Sirah

Serves 4

Ingredients:

- 1 14 1/2-ounce can of crushed tomatoes
- 1/2 cup red wine
- Kosher salt
- Pepper
- 1 28-ounce can of whole peeled tomatoes drained
- 4 cloves garlic finely chopped
- 2 medium carrots cut into 1/4-inch pieces
- 1 large onion chopped
- 2 sprigs fresh rosemary
- 1 1/2 pounds lean beef stew meat trimmed and cut into 3-inch pieces
- 12 ounces pappardelle noodles
- 1/2 cups chopped fresh flat-leaf parsley
- 1/4 cup grated Parmesan or Romano cheese

Directions:

In a 5 to 6-quart slow cooker, whisk together the crushed tomatoes, red wine, 1/4 teaspoon salt, and 1/2 teaspoon pepper. Add the whole tomatoes, breaking them up with your hands. Stir in the garlic, carrots, onion, and rosemary.

Add the stew meat and turn to coat. Cook, covered, until the beef is cooked through and shreds easily, 6 to 8 hours on low or 4 to 5 hours on high.

Twenty minutes before serving, cook the pasta according to package directions. Remove and discard the rosemary. Skim any fat that has risen to the top. Using a fork, break the meat into smaller pieces, then stir into the cooking liquid; fold in the parsley. Serve the beef ragu over the pasta and sprinkle with the Parmesan.

