



PASTA WITH PORK RAGU

Slowly simmering chunks of pork in a broth of red wine, herbs, and tomatoes creates a magical, hearty sauce best tossed with pasta or served over creamy polenta. We love to make a little extra, this recipe makes for great leftovers!

INGREDIENTS

1-1½ lb. boneless pork shoulder (Boston butt), cut into 1½" pieces
Kosher salt and freshly ground Black Pepper
¼ cup Olive Oil, plus more
½ medium Onion, finely chopped
1 Carrot, peeled, finely chopped
2 qts of Chicken Stock
1 Celery Stalk, finely chopped
1 Garlic Clove, finely chopped
1 sprig Rosemary
1 sprig Oregano
1 Bay Leaf
1 14-oz. can Crushed Tomatoes
½ cup dry Red Wine
1-pound Fusilli Pasta (Penne, Rotini, Bowtie, etc. are also good substitutes)
¼ cup (½ stick) Unsalted Butter
½ cup grated Parmesan, plus more

PREPARATION

- Season pork with salt and pepper. Heat ¼ cup oil in a large heavy pot over medium-high heat. Working in batches, cook meat, turning occasionally, until browned, 10–15 minutes; transfer to a large plate.

- Drain all but 2 Tbsp. fat from pot. Reduce heat to medium and cook onion, carrot, celery, and garlic, stirring occasionally, until golden brown, 8–10 minutes. Tie rosemary, oregano, and bay leaf into a bundle with kitchen twine; add to pot along with pork, tomatoes, and wine. Add chicken stock just to cover meat and bring to a boil. Cover, reduce heat, and simmer, adding more stock as needed, until meat is very tender, 1–1½ hours.
- Discard herb bundle. Using 2 forks, shred meat in pot; cook, uncovered, over medium heat until sauce is thickened, 8–10 minutes.
- Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente; drain, reserving ½ cup pasta cooking liquid.
- Add pasta; cook, adding reserved pasta cooking liquid as needed, until sauce coats pasta. Mix in butter and ½ cup Parmesan; season with salt and pepper. Serve pasta drizzled with oil and topped with more Parmesan.
- DO AHEAD: Pork can be cooked (do not shred) 2 days ahead. Let cool in braising liquid; cover and chill.

A recipe courtesy of Chef Pat Pascarella of The White Bull and Grana.