



## *Pasta Bolognese Paired with Cabernet Sauvignon 2015*

### Ingredients

- 1 large onion, cut into 1-inch dice
- 2 large carrots, cut into ½-in. dice
- 3 ribs celery, cut into 1-in. dice
- 4 cloves garlic
- Extra-virgin olive oil, for the pan
- Kosher salt
- 3 lbs. ground chuck
- 2 cups tomato paste
- 3 cups Cabernet Sauvignon 2015
- 3 bay leaves
- 1 bunch thyme, tied in a bundle
- 1 lb. spaghetti
- ½ cup grated Parmigiano-Reggiano
- High quality extra-virgin olive oil, for finishing

### Preparation

- In a food processor, purée onion, carrots, celery, and garlic into a coarse paste. In a large pan over medium heat, coat pan with oil. Add the puréed veggies and season generously with salt. Bring the pan to a medium-high heat and cook until all the water has evaporated and they become nice and brown, stirring frequently, about 15-20 min.
- Add the ground beef and season again generously with salt. Brown the beef. Cook another 15- 20 min. Add the tomato paste and cook until brown about 4-5min. Add the wine, and cook until it has reduced by half, another 4-5 min.
- Add water to the pan until the water is about 1 in. above the meat. Toss in the bay leaves and the bundle of thyme and stir to combine. Bring to a boil and reduce to a simmer, stirring occasionally. As the water evaporates, you will gradually need to add more, about 2-3 cups at a time. Stir and taste frequently. Season with salt as needed. Simmer for 3 ½- 4 hrs.
- During last 30 min., cook the spaghetti for 1 min. less than it calls for on the package. Reserve ½ cup of the pasta cooking water. While the pasta is cooking remove ½ of the ragù from the pot and reserve.
- Drain the pasta and add to the pot with the remaining ragù. Add some of the reserved sauce, if needed, to make it about an even ratio between pasta and sauce. Add the reserved pasta cooking water and cook the pasta and sauce together over a medium heat until the water has reduced. Turn off the heat and give a big sprinkle of Parmigiano and a generous drizzle of the high quality finishing olive oil. Toss or stir vigorously.