

## PAPPARDELLE WITH WHITE RAGU

1 LB OF PAPPARDELLE PASTA  
(PREFERABLY RUSTICELLA D'ABBRUZZO)  
1 LARGE CARROT  
2 CELERY STALKS  
1 LARGE BROWN ONION  
1 LARGE LEEK  
3/4 LB OF GROUND PORK  
3/4 LB OF GROUND VEAL  
4 SAGE LEAVES  
1 SPRIG OF ROSEMARY  
4 SPRIGS OF THYME  
WHITE WINE  
MILK  
CHICKEN STOCK  
ITALIAN PARSLEY  
FRESHLY GRATED PARMESAN CHEESE

PEEL AND DICE THE CARROT AND CELERY STALKS.

MELT 2 TBSPS OF BUTTER IN A 1/3 CUP OF OLIVE OIL IN A DUTCH OVEN OR LARGE, HEAVY SAUCEPAN.

STIR IN THE CARROTS AND CELERY AND COOK, COVERED OVER A LOW FLAME.

PEEL AND DICE THE ONION. ADD TO THE POT.

TRIM THE LEEK, SLICE LENGTHWISE, AND RINSE OFF ANY GRIT. DICE LEEK AND ADD TO THE POT.

WHEN THE VEGETABLES ARE TRANSLUCENT, ADD THE GROUND PORK AND VEAL. MASH INTO THE VEGETABLES WITH A FORK. COOK OVER MEDIUM HEAT TILL THE MEAT HAS LOST ITS COLOR.

REMOVE THE LEAVES FROM THE ROSEMARY AND THYME SPRIGS. CHOP TOGETHER WITH THE SAGE LEAVES AND ADD TO THE POT.

SALT AND PEPPER. ADD A CUP OF WHITE WINE. CONTINUE TO COOK UNTIL THE WINE IS ABSORBED.

ADD A CUP OF MILK. COOK OVER MEDIUM FLAME UNTIL THE MILK IS ABSORBED.

ADD 3 CUPS OF CHICKEN STOCK. PARTIALLY COVER THE POT AND SIMMER OVER VERY LOW FLAME FOR ABOUT AN HOUR, STIRRING FROM TIME TO TIME UNTIL THE MEAT IS TENDER TO THE BITE. IF NECESSARY, ADD MORE STOCK DURING THE COOKING.

WHEN READY TO SERVE, BRING A LARGE POT OF WATER TO A BOIL. SALT GENEROUSLY AND BOIL THE PAPPARDELLE TILL IT'S A BIT UNDERDONE. SCOOP OUT 1/2 CUP OF PASTA WATER. DRAIN THE PASTA.

POUR THE SAUCE INTO THE PASTA POT. ADD THE PAPPARDELLE AND THE PASTA WATER. COOK OVER MEDIUM HEAT TILL THE PASTA IS COATED WITH THE SAUCE.

EMPTY INTO A WARM PASTA BOWL. GARNISH WITH CHOPPED PARSLEY. SERVE WITH FRESHLY GRATED PARMESAN.

SERVES 4