Sugo – Meat Pasta Sauce

Ingredients	Preparation
1 Onion 2 Carrots 2 Celery Stalks 1 Optional Garlic Clove 1 pound Ground Beef ½ pound Ground Pork ½ pound Sausage 2 cups Red Wine 32 oz Canned Chopped Tomatoes 16 oz Tomato Sauce 8 oz Tomato Paste Qb Broth ¼ cup Basil 1 teaspoon Rosemary 1 teaspoon Thyme Qb Salt **Suggested Wine Pairings:** <u>Aldo Clerico | Barbera d'Alba Red Wine</u>	1. Finely chop the carrot, celery, onion, optional garlic and sauté all until soft in a spoon of oil in a pan. Remove the sausage from the casing, and mix it with the ground beef and pork. Add the meat mixture to the pan and stir to crumble the meat. Once browned, add the wine to deglaze the pan, then add some broth to prevent it from burning. 2. Add your canned tomatoes and tomato sauce and mix well. Add the tomato paste, again mixing well. Lastly add enough broth to make the whole sugo looser, and a little bit of broth still floats on top, bubbling. 3. Mince finely rosemary, thyme, and sage then sprinkle over the pot. Add your salt and stir well. 4. Leave to simmer for at least 2-3 hours, stirring and adding broth as needed so it doesn't burn or stick to the bottom of the pan. When cooked, remove from heat and add chopped basil, stirring well. 5. Place in airtight containers and heat up before serving over your favorite pasta.

This recipe is courtesy of Trattoria Risorgimento in Treiso, Italy.

A true recipe straight from an Italian *Nonna*, this meat sugo is rich and flavorful… a great way to dress your favorite pastas! The mix of ground meats add different layers of fats, textures, and flavors that with the extended cooking all blend together into a seamless sugo. The same goes for the tomatoes: by mixing a little of chunks (chopped tomatoes), blended smooth (tomato sauce), and concentrated flavor (tomato paste) you can play with the redness, depth of color, and flavors of your sauce. The key to a great sugo is practice: keep playing with your combinations, cook times, and pasta shapes to find how you like it best!