

# Pork and Veal Ragu

Something a little different from good ole' Spag Bol! A lovely rich sauce that needs a good solid pasta so it can stick. I used spaghetti but linguine, fettucine or parpadelle would be equally perfect. Freshly grated parmesan and a good bottle of red.....yummo!!

You will need:

Serves 4 with half left over to freeze and make another meal....YAY!

Olive oil for frying

500gms Pork mince

500gms Veal mince

2-3 cloves of garlic chopped or crushed

1 large brown onion

1 carrot

2 celery stalks or 1 long one

1 tbs dried oregano

2 bay leaves

1/2 a cup of decent dry white wine (more if you like)

2 x 400gm tins of chopped tomatoes

1/2 cup of tomato paste

1 tbs sugar

Salt and pepper

500gm cooked pasta

I have never liked chunks of carrot or celery in my Spag Bol but here is a way you can add all that beautiful flavour without the chunkiness. Place the roughly chopped onion, carrot and celery in a food processor and pulse until it resembles a coarse breadcrumb-like consistency. Heat the oil in a large heavy-based fry pan. Gently fry the carrot mixture with the garlic for about 5 minutes or until soft. Break up the mince and add to the pan and saute until brown all over and throw in the oregano and bay leaves as well. Pour in the wine and allow to reduce for a few minutes. Follow with the tomatoes, tomato paste, sugar and salt and pepper. I think it is important to taste at this point. If it needs more salt, pepper or sugar then put it in. Just keep tasting until you have it the way YOU like it. Bring to a simmer and pop the lid on. I like to let it simmer gently for over an hour, stirring occasionally until you have a rich, thick sauce. Take the lid off for the last 15 minutes and allow the sauce to reduce and to intensify the concentration of flavours.

Drain your cooked pasta and add a few large ladles of the sauce. Toss through the pasta and serve in bowls. Add another tablespoon of sauce to the top of each bowl with plenty of grated parmesan (fresh is best) and a drizzle of extra virgin olive oil.....Ggglgglllllllgggglllll!!!!