



Pasta with Salumi Bolognese

Makes: 6 servings

Prep Time: 20 minutes Cook Time: 1 hour & 25 minutes

Total Time: 1 hour & 45 minutes

Ingredients

- 4 ounces mixed salumi (such as soppressata or finocchiona), chopped
- 1 tbsp extra virgin olive oil, plus more as needed
- 2 ounces country ham or prosciutto ends, cut into small cubes
- 8 ounces ground beef chuck
- 1 ounce guanciale or pancetta, cut into small cubes
- 2 tbsp fennel seed
- 1 large pinch chile flakes
- 1/2 cup diced carrots
- 1/2 cup diced celery
- 1 cup diced onion
- 1/2 cup (1 6-ounce can) tomato paste
- 2 cups dry red wine
- 1 (28-ounce) can tomatoes (whole, peeled), crushed by hand
- 1 tbsp dried oregano, plus more for garnish
- 2 cups chicken stock
- 4 tbsp butter, cubed
- 2 tbsp red wine vinegar
- 2 pounds dried spaghetti
- Chopped fresh parsley
- Fresh ricotta (optional)

Instructions

Process salumi in a food processor until finely chopped. Heat olive oil in a large, heavy pot over medium. Place country ham, salumi, and ground beef in pot; adjust heat so meat sizzles gently. Brown meat thoroughly on all sides, turning it over every so often so its juices rise to surface, approximately 5 minutes.

Using a slotted spoon, transfer meat to a plate. Add guanciale, fennel seeds and chile flakes and allow fat to render, about 2 minutes. Add carrot, celery, and onion. Allow vegetables to cook until fully softened and browned, about 15 minutes.

Stir in tomato paste and let caramelize, 2-3 minutes. Deglaze pot with red wine and boil until wine is reduced by half, about 5 minutes. Add tomatoes, browned meat, oregano, and chicken stock. Bring sauce to a simmer and cook 1 hour, stirring occasionally. Stir in butter and red wine vinegar.

Bring a large pot of salted water to a boil. Add pasta and cook to almost al dente. Reserve one cup of pasta water, drain pasta and gently toss with sauce. Add a little pasta cooking water, as needed, to loosen sauce. Simmer over moderate heat until combined. Transfer pasta to bowls and garnish with parsley, oregano, a dollop of fresh ricotta (if using), and a drizzle of olive oil. Serve immediately.

Recipe by Sarah Grueneberg