



Pork Sugo with Fresh Papardelle

SERVINGS
6

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RECIPE SOURCE

Kitchen on Fire

Ingredients

- 2 lbs. Pork Butt or Shoulder
- 1 large onion, diced
- 1 each carrot, diced
- 4 cloves garlic, smashed
- 1 bunch Sage
- ½ bunch Rosemary, picked
- ½ bunch Thyme
- ½ bottle Red Wine
- 2 cups tomatoes, diced
- 1 cup Parmesan, grated
- 2 tablespoons crushed red pepper
- 2 lbs. fresh pasta

Cooking Instructions

1. In large pot or Dutch oven brown pork in rice bran oil or bacon fat. Remove from pan and keep the fat.
2. Sweat onion, carrots, garlic, rosemary, and thyme in oil. Deglaze pan with wine and simmer until alcohol is cooked out.
3. Add the pork, sage, and diced tomatoes, and cook covered in 325-350°F oven for approx. 1 1/2-2 hours until pork is falling apart.
4. Remove and shred the pork meat. Puree or food mill all remaining liquid and veggies and combining with shredded pork.
5. Reduce pork and sauce until very tacky and mix in fresh pasta.
6. Cook until sauce sticks to the pasta, then season with cheese and chili flakes.

Recipe Tags

grater food mill wooden spoon dutch oven or large pot cutting board chef's knife