

Ragu con Manzo e Maiale

Amount	Measure	Ingredient - Preparation Method
1/4	cup	dried porcini (15g)
1/2	pound	boneless beef chuck - trimmed of fat
1/2	pound	boneless pork - trimmed of fat
3	tablespoons	unsalted butter
3		shallot - chopped
1		celery rib - very finely chopped
1		small carrot - very finely chopped
2	tablespoons	fresh flat-leaf parsley - very finely chopped
1/8	teaspoon	ground cloves
1	tablespoon	flour
3/4	cup	meat broth
2/3	cup	dry white wine
		salt and pepper
1	in	strip lemon zest

Soak the porcini in 1 cup of warm water for 30 minutes. Meanwhile, cut the meat into 1/2" dice. Drain the porcini, reserving liquid. Squeeze water out of porcini and chop them. Strain liquid thru paper towels.

Melt butter in large pan over med-low heat. Add shallots, celery, carrot and porcini. Increase heat to med and saute until lightly colored, about 5 minutes. Stir in parsley.

Reduce heat and add meat. Brown it lightly, about 5 minutes. Stir in the cloves and flour. Pour in porcini liquid, broth and wine. Season.

Twist the lemon zest to release its oil and add it to the sauce. Stir, cover and simmer at lowest heat until the meat begins to disintegrate and thickens the sauce, about 2.5 to 3 hours, stirring occasionally.

Description: "Beef and Pork Ragu"