

Rigatoni with Slow-Cooked Beef and Onion Ragu

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1 1/4	pounds	boneless beef chuck roast - trimmed and cut into 4 pieces
		kosher salt and pepper
2	ounces	pancetta - 1/2" pieces
2	ounces	salami - 1/2" pieces
1	small	carrot - peeled and cut into 1" pieces
1	small	celery rib - cut into 1" pieces
3	pounds	onions - halved and cut into 1" pieces
1	tablespoon	vegetable oil
2	cups	water
1	cup	dry white wine
1	tablespoon	tomato paste
1	tablespoon	minced fresh marjoram
1	pound	rigatoni
1	ounce	pecorino romano cheese (1/2 cup) - grated

Sprinkle pieces of meat with 1.5 tspns salt and 1/2 tspn pepper, and set aside. Adjust oven rack to lower midde and heat oven to 300.

Process pancetta and salami in foor processor until ground to a paste. Transfer to a bowl and set aside; do not clean processor. Process carrot and celery until 1/8" pieces, about 8 seconds. Transfer to second bowl. Process onions, in 2 batches, until 1/8 to 1/4" pieces, about 8 pulses per batch.

Heat oil in large Dutch oven over med-high heat until shimmering. Add pancetta mixture and cook, stirring occasionally to break up clumps, until rendered and foam begins to form on bottom of pan, 2-3 minutes. Add onions and 1 tspn salt, and stir to combine. Cover and cook, stirring occasionally, until onions have softened and released liquid, 8-10 minutes. Stir in carrot mixture, water, 1/2 cup wine, tomato paste, and marjoram. Submerge beef in onion mixture. Transfer to oven and cook, uncovered until beef is fully tender and easily cut, 2-2.5 hours.

Transfer meat to cutting board. Place pot over med-high heat. Stir in remaining 1/2 cup wine and cook 2 minutes, stirring occasionally. Shred beef into bite size pieces. Return meat to sauce and season with salt and pepper. Cover and keep warm.

Bring 4 quarts water to boil. Add pasta and 2 tablespoons salt and cook, stirring often, until al dente. Drain, reserving 1 cup water. Add pasta, water, and cheese to sauce and stir to combine. Serve with extra cheese.