



EARTHWORKS

LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

RAGU

Ingredients:

8 oz. beef minced
4 oz. chicken livers
3 oz. bacon
1 carrot diced
1 onion diced
1 small celery stalk diced
3 Tbls. Tomato paste (I used the whole 4 oz. can)
1 cup white wine
2 cups stock (or water)
butter
salt and pepper
nutmeg

Directions:

Cut the bacon or ham into small pieces and brown them gently in a saucepan or dutch oven in a pat of butter. Add the onion, carrot, and celery. When they have browned, put in the raw minced beef and stir it until browned evenly. Now add the chopped chicken livers and after 2-3 minutes add the tomato paste, white wine, season with salt (having regard to the saltiness of the bacon) and pepper. Add a scraping of nutmeg and the stock (beef or chicken). Stir, cover the pan and simmer for 30 minutes. Add 1 cup of milk or half-n-half right at the end.

Serve with your favorite pasta and grated parmesan cheese.

Serves 6