

Pappardelle with Lamb Ragù, Mint and Pecorino

Submitted by Sandra Lim
Courtesy of Chef Andrew Carmellini
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Ingredients

- ¼ c plus 1 Tbsp olive oil
- 1 ½ pounds ground lamb (preferably shoulder)
- ½ c finely diced carrots
- ½ c finely diced onions
- ½ c finely diced celery
- 1 Tbsp tomato paste
- 1 ½ c dry red wine
- 1 c imported canned cherry tomatoes
- 3 c low-sodium chicken broth or water
- 1 sprig fresh thyme
- 1 sprig fresh rosemary
- 2 bay leaves
- ½ tsp ground coriander
- ½ tsp ground cumin
- ½ tsp ground fennel
- ¼ tsp coarsely ground black pepper
- ¼ tsp red pepper flakes
- ½ tsp salt
- 1 pound fresh pappardelle
- 1 Tbsp butter
- ¼ c chopped fresh mint leaves
- ¼ c grated pecorino cheese

Directions

1. Heat ¼ c olive oil in a large stewpot over high heat. Break the lamb into small bits, add it to the pot, and brown. (If you don't have a pot large enough to fit all the meat at once, brown it in a large saucepan first, then transfer to a stewpot.) If the lamb gives off a lot of liquid, drain it off and continue to brown.



2. Add the carrots, onions and celery, and stir together. Cook until the vegetables start to soften, about 2 minutes. Add the tomato paste, stirring, and cook for another minute. Add the red wine, stirring, and cook until it evaporates completely. Scrape off any bits that are sticking to the pot to prevent them from burning.
3. Add the canned tomatoes, broth and all the seasonings. Reduce the heat to medium-low to cook at a simmer. Continue scraping the sides and bottom of the pot at regular intervals to avoid burning. Simmer for about 1 ½ hours, or until most of the liquid evaporates. The meat should turn dark brown. The liquid should turn dark orange in color first, then thicken into a dark brown, textured sauce.