

SIMPLE ITALIAN BEEF RAGU

ingredients:

- 1 tablespoon olive oil
- 2 pounds Sendik's ground chuck
- 1 pound Sendik's bulk Italian sausage
- salt and pepper
- 1 small onion, chopped
- 1 fat clove garlic, peeled and crushed
- ½ cup dry red wine
- 16 oz. Sendik's Homemade Marinara Sauce
- 1 (26-ounce) container Pomi Chopped Italian tomatoes, with their juices
- 1 handful fresh Italian herbs (optional)
- 1 pinch red pepper flakes (optional)

directions:

1. In a large, heavy saucepan heat the vegetable oil over medium-high heat. When it just begins to smoke, add the meat, breaking it up with a wooden spoon. Add a big pinch of salt and some pepper and brown the meat well, stirring frequently.
2. When the meat is brown, lower the heat to medium and add the onion and another pinch of salt. Cook, stirring frequently, until the onion is translucent, about 5 minutes. Add the garlic and cook for another minute or so. Deglaze the pan with the wine, stirring and scraping up the brown bits on the bottom of the pan.
3. When the wine has reduced by half, add the tomatoes and marina sauce. Add the herbs and the red pepper flakes if you're using them. Bring the sauce to a boil, lower the heat and partially cover the pan so that the sauce is simmering gently. Let the ragu simmer for 30 minutes to an hour.
4. Remove any herb stems and taste the ragu to see if it needs more salt and pepper. If you like, you can stir in another splash of wine before serving to pump up the flavor. Spoon over your favorite pasta and enjoy with a crusty bread and a glass of red wine.

Enjoy!

