

THE BEST NEAPOLITAN RAGU RECIPE

Serves: 4 | **Prep Time:** 15 Min | **Cook Time:** 7 Hours | **Difficulty:** Easy



INGREDIENTS

- 24 ounces (650g) Pork Ribs
- 12 ounces (300g) Pork Sausage
- 24 ounces (650g) Beef Chuck (Shoulder)
- 14 ounces (400g) Boneless Pork Shank
- 5 lbs. (2.5kg) Canned Peeled Tomatoes
- 6 ounces (150g) Tomato Paste
- 4 ounces (120g) Onions
- 10 ounces (300ml) Dry Red Wine
- 4 Tablespoons of Olive Oil
- Salt to taste

NOTES

Try Different Pastas

DIRECTIONS

1. In a large, tall sided pot like a Dutch oven or taller, add some olive oil on medium to high heat and brown all of the pieces of meat on all sides. Do this in bunches so that you don't overcrowd the pan. If some of the pieces stick to the bottom, don't worry.
2. Once all the pieces are browned, return them all to the pot and pack them tightly, Tetris-style. Now, lower the heat.
3. Dice up the onion, add it to the pot and then add the wine to deglaze the pot a little bit.
4. Once the alcohol from the wine has evaporated, which you can determine from smelling it, add some water to the tomato paste to dissolve it a little bit and add it to the pot.
5. If you used whole peeled tomatoes, break them up a little with a fork or masher, then add them to the pot.
6. Lower the heat so that it slightly bubbles, which in Naples is called: "Pippiare", which means to peep. Cover with the lid, but leave a little opening for the steam to escape.
7. After 3 or 4 hours, add some salt. As the time goes by, add more salt, but only a little at a time while you check to make sure that it isn't over salted as it reduces.
8. After 6 or 7 hours, the sauce should look a little less vibrant red and a little browner and most, if not all, of the meat will have broken apart. Take it off the heat and let it cool a bit. When it is cool enough to be handled, remove any bones (from the ribs) and any chunks of fat, if there are any. The sauce is ready for use.