

Genovese Pasta Recipe

Serves: 6 | **Prep Time:** 15 Min | **Cook Time:** 180 Min | **Difficulty:** Easy



INGREDIENTS

- 12 ounces (320g) short tube pasta, like Rigatoni or Ziti
- 3 lbs. (1.2 kg) Yellow Onions
- 8 ounces (200 g) Beef Chuck
- 6 ounces (160 g) Beef Shoulder
- 5 ounces (150 g) Beef Brisket
- 4 ounces (120 g) Pork Shoulder/Boston Butt
- 3 ounces (80 g) Prosciutto Ham Shank
- 6 fl. ounces (200 ml) White wine
- 1 rib of Celery
- 1 large Carrot
- Bay 1 leaf
- 4 tablespoons Olive Oil
- Salt and Black Pepper to taste

DIRECTIONS

1. Peel the onions and slice them thinly.
2. Peel and finely chop the carrots.
3. Chop the celery and keep the set aside.
4. Clean the meat of any excess fat and cut it into cubes.
5. Pour olive oil into a fairly large pan (like a dutch oven) over medium heat and add the onions, the celery and the carrots. Sauté the vegetables until soft, then add the meat.
6. Add the bay leaf and a pinch of salt, mix and leave to flavor for a few minutes. Then lower the heat to the lowest setting, cover with the lid and cook for about 3 hours.
7. You probably won't need to add water or broth because the onions will release the necessary liquid so that the bottom does not dry out. However, from time to time you should check and make sure it doesn't burn. After 3 hours, remove the bay leaf.
8. Raise the heat and add half of the wine. Stir and continue to cook without the lid until the wine evaporates, then add the remaining wine and stir until the wine is gone.
9. Cook the pasta in boiling salted water until al dente.
10. Drain the pasta and mix well to mix it with the sauce.
11. You can serve your Genoese pasta topped with more pepper or grated Parmigiano Reggiano cheese, if you would like.