

Pasta Genovese



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 20 minutes

Cook Time: 2 hours 30 minutes

Ingredients

- __ 1 lb of Ground Beef
- __ 2 lb of Yellow Onions, thinly sliced
- __ 1 Stalk of Celery, diced
- __ 2 Carrots, peeled and diced
- __ 2 Tbsp of Olive Oil
- __ 2-1/2 cups of Water
- __ 1/2 cup of White Wine, I use Pinot Grigio
- __ 2 Tbsp of Freshly Chopped Parsley
- __ 12 oz of Rigatoni
- __ 1/2 cup of Freshly Grated Parmigiano Reggiano
- __ Salt and Pepper to taste

1) In a large heavy bottomed pot, add the olive oil and allow it to get nice and hot over medium-high heat, add the ground beef, break it up as much as you can with a wooden spoon, season lightly with some salt and pepper and cook for about 5 to 6 minutes or until most of the ground beef is cooked and developed some color.



2) If your ground beef rendered a lot of fat, discard leaving behind about 4 tablespoons. Add the onions, season those with a small pinch of salt as well and cook them, stirring often for about 10 minutes or until they have cooked down quite a bit and developed some good caramelized color.

3) Add the white wine, cook for about 1 minute, add the water, bring to a boil, cover the pot with a lid, lower the heat to low and simmer for about two and a half hours.

4) When your sauce has about 30 minutes to go, fill a large pot with water, add a generous pinch of salt and bring to a boil. Add the pasta and cook according to package instructions minus 2 minutes.

5) Adjust the seasoning of the sauce according to taste, add the drained pasta along with about 1 cup or so of the starchy water the parsley and parmigiano, increase the heat to medium, cook stirring constantly for 2 minutes or until the sauce thickens and coats the pasta really well.

6) Serve right away!