

Serves 4 - makes about 3 cups

Time: 1 hour

- ½ cup flat leaf parsley (Italian)
- 1½ sticks celery, leaves included, cut into 2 inch pieces
- 1 small yellow onion, cut into chunks
- 1 1-inch piece of carrot, peeled
- 1 clove garlic, peeled
- 2 Tablespoons olive oil
- ½ lb. ground beef
- ½ lb. ground pork
- ½ cup white wine, or cooking wine
- ½ teaspoon fresh ground or dried nutmeg
- Coarse salt
- Fresh ground black pepper
- 1 15oz. can tomato sauce
- 1 cup water
- 1 cup beef broth
- 1 lb. Penne, Fusilli or Rigatoni cooked
- Fresh Parmesan cheese, grated

1. Put the first 5 ingredients into a food processor or blender. Turn on the machine for about 8 sec. You want the mixture to be well minced, but not watery. Set aside.
2. In a medium size saucepan heat the olive oil over medium heat. Add minced vegetables. Stir a couple of times until the liquid is gone and the flavors all come together, about 5 min. Add ground meat. Cook and stir until browned.
3. Add the wine. Let it evaporate. Add the nutmeg, salt and pepper to taste. Add tomato sauce, water and beef broth. Stir until combined, then turn the heat down to simmer. Simmer uncovered for 20 min. Then, partially cover the pan and simmer for 30 more min.
4. Serve over Penne, Fusilli, Rigatoni, rice or Polenta. Pass the fresh Parmesan cheese.

Serve with: Green salad. Artisan Beer Bread page 247.

I will treasure the time spent with you, Vittorio, and your family. I watched Marzia prepare this homemade ragu right in her own farm house kitchen in Tuscany. I never felt more at home in a kitchen. Marzia is my age and we had so much in common. Feeding large families on a weekly basis often is what we do: in a kitchen with one oven! She had rabbit meat on the counter waiting to be cooked as well, that blew my mind!! Marzia, I love you !

I will treasure our day together with you and your family forever! xo.

CONVERSATION STARTER:

*Have you ever been really scared of something?
Why?*