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Beef Ragu

Makes 6 servings

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

2 1/2 lb chuck roast
1 Tbs Kosher salt
Freshly ground black pepper
3 Tbs olive oil
1 medium yellow onion
5 cloves garlic
2 carrots
2 celery stalks
1 (28 oz.) can whole peeled tomatoes
3 Tbs tomato paste
1 cup red wine, a full-bodied wine (merlot, cabernet) or substitute with beef broth
1 1/2 cups water or beef stock
3 sprigs thyme
3 bay leaves
Parmesan cheese, for serving
Freshly chopped parsley, for serving
1 pound pappardelle pasta or [Liz's Baked Polenta](#)

Equipment for class

Cutting board
Chef's knife
Paper towels
Large Dutch oven or heavy-bottomed soup pot

Beef Ragu

Makes 6 servings

2 1/2 lb chuck roast, cut into 4 same-sized pieces
1 Tbs Kosher salt
Freshly ground black pepper
3 Tbs olive oil
1 medium yellow onion
5 cloves garlic
1 cup carrots, shredded
1 cup celery, thinly sliced
1 (28 oz.) can whole peeled tomatoes
3 Tbs tomato paste
1 cup red wine, a full-bodied wine (merlot, cabernet) or substitute with beef broth
1 1/2 cups water or beef stock
3 sprigs thyme
3 bay leaves
Parmesan cheese, for serving
Freshly chopped parsley, for serving
1 pound cooked pappardelle pasta or [Liz's Baked Polenta](#)

Directions

1. Dry the pieces of chuck roast with a paper towel. In a large stock pot over medium-high heat, heat 1 tablespoon oil. Season chuck roast with salt and pepper and sear until browned on all sides, 3-5 minutes. Remove to a plate.
2. Lower the heat to medium-low. Add the remaining 2 Tbs olive oil. Add onion, carrot, and celery and cook until soft, 6 minutes. Add garlic and cook until fragrant, 1 minute more.
3. Add the whole tomatoes and their juice, tomato paste, red wine, water or stock, thyme, and bay leaves. Finally, add the browned meat stir to combine, and bring to a simmer. Then lower the heat to low. Cover and simmer, stirring occasionally, until meat easily shreds, 2 to 2 1/2 hours. Use a wooden spoon to break up tomatoes and meat and remove the bay leaf. Serve over cooked pappardelle pasta or polenta. Top with parmesan and parsley before serving. This ragu freezes very well.