



RECIPE: RABBIT RAGU

PAIR WITH: RESERVE GRENACHE

INGREDIENTS:

1 rabbit (2½ to 3½), cut into 8 pieces, bone-in	1 cup dry red wine
Kosher salt and ground black pepper	1 cup seeded, chopped San Marzano tomatoes
¼ cup olive oil	1 cup low-sodium chicken broth
1 anchovy (optional)	2 bay leaves
1 medium yellow onion, diced	2 sprigs thyme
1 carrot, diced	2 Tbsp unsalted butter, cut into pieces
1 stalk celery, diced	12oz pappardelle
1 Tbsp minced garlic	Pecorino Romano cheese, for grating
1 tsp tomato paste	

INSTRUCTIONS:

1. Pat the rabbit pieces dry and season with salt and pepper. In a Dutch oven over medium-high heat, add the oil and brown the pieces. This will need to be done in batches to avoid overcrowding. Transfer to a plate.
2. Reduce the heat to medium. Add the anchovy and break it apart until it dissolves into the oil. Next, add the onion, carrots and celery, stirring until soft. Then add the garlic and tomato paste, stirring until incorporated. Deglaze the pan with the wine, turn the heat to high and boil to burn off the alcohol.
3. Add the tomatoes, broth, bay leaves and thyme. Return the rabbit pieces to the pot, spacing them evenly so they are partly covered by the liquid. Bring to a boil and then reduce the heat and simmer, covered, until the rabbit is falling off the bone, about 2 hours. Turn the pieces every 30 mins.
4. Turn off the heat and discard the thyme and bay leaves. Remove the rabbit from the sauce and let cool; then pull the meat from the bones (some can be shredded, but leave some chunks as well.) Return the meat to the pan and simmer the sauce until thickened. Stir in the butter, piece by piece. Season to taste with salt and pepper.
5. Bring a large pot of salted water to a boil. Cook the pappardelle until al dente. Before draining, save a cup of the pasta water. Toss the pappardelle with the sauce over low heat, adding pasta water as necessary (if the sauce is too thick). Divide among pasta bowls and top with the grated cheese.