

# DECEMBER RECIPE

RECOMMENDED PAIRING: 2016 PODERE BRIZIO BRUNELLO RISERVA DOCG

## INGREDIENTS

- Pasta of choice - goes well with rigatoni or penne, cooked in generously salted water
- 2 tablespoons (30ml) olive oil
- 1 stalk celery
- 1 carrot
- 1 medium yellow onion
- 1 clove garlic
- ½ teaspoon (2.5ml) red chili pepper flakes
- ¾ pound (340g) ground beef
- ½ pound (225g) ground Italian sausage
- 8 fresh sage leaves finely minced
- 2 cups (500ml) dry white wine
- 2 cups (500ml) or more chicken stock
- Salt and pepper to taste
- Grated parmesan

## TIME

- Prep Time: 15 minutes
- Cook Time: 40 minutes

## SERVING SIZE: 8



## PASTA WITH WHITE BOLOGNESE SAUCE



*This flavorful sauce is excellent with red wine and comes together quickly due to the lack of tomatoes. You can prepare it a few days in advance and reheat it, but you will probably need to add additional chicken stock. It is both hearty and satisfying. Your guests will likely ask you for the recipe, and leftovers are a wonderful thing!*

1. Warm olive oil in a large saucepan. Finely mince the celery, carrot, onion, and garlic. Add to olive oil and sauté over a medium to low heat until tender, about 8 minutes. Add chili pepper flakes, both meats, and sage leaves. Raise heat to medium high and sauté until the meat is no longer pink. Use a flat wooden spoon to break up the meat as it cooks as you want uniform small pieces. Adjust heat so the vegetables do not brown.

2. Add white wine, increase heat, and boil until reduced to about ½ cup (125ml). Add chicken stock, bring to a boil, then reduce heat so it is at a low simmer. Add additional stock if it seems too dry. Simmer for about 25 minutes. Taste for salt and pepper. Do not salt in advance as stock can be salty. Toss with pasta of choice and serve with olive oil drizzle, grated parmesan cheese, and optional fried sage leaves as garnish.