

RACHIELE/TUCCI FAMILY RECIPE

Ragu

Ingredients:

¼ Cup Olive Oil

1 Pound stewing beef, trimmed of fat, rinsed, patted dry and cut into pieces

1 Pound country style spareribs, trimmed of fat, cut in half, rinsed and patted dry

1 Cup roughly chopped onion

3 Garlic cloves roughly cut

½ cup dry red wine (I like a cabernet)

1 6 ounce can of tomato paste

1 ½ Cups warm water

8 Cups canned whole plum tomatoes passed through a food mill or pureed in a blender

8 Fresh basil leaves (please do not ruin this by using dried basil)

1 Tablespoon of chopped fresh oregano leaves or 1 teaspoon of dried (Oregano is just fine dried)

This is recipe can easily burn and stick to the bottom of a pan. If you use one of my copper diffuser plates, this will likely not happen!

[Click here to see our copper diffuser plates](#)

Warm the olive oil in a stew pot set over medium-high heat. Sear the stewing beef until brown on all sides, about 10 minutes. Remove from the pot and set aside in a bowl. Add the spareribs to the pot and sear until brown, again about 10 minutes. Remove and set aside in the same bowl as above.

Stir the onions and garlic into the pot. Reduce the heat to low and cook until the onions begin to soften and lose their shape (about 5 minutes) This is where you start using the [copper diffuser plate](#). Stir in the wine, scraping the bottom of the pot clean. Add the tomato paste. Pour ½ cup of the warm water into the can to loosen any residual paste and then pour the water into the pot. Cook to warm the paste through, about 2 minutes. Add the tomatoes along with the remaining 1 cup of water. Stir in the basil and oregano. Cover with the lid slightly askew and simmer, stirring frequently until the meat is tender and the tomatoes are cooked (about 2 hours).

When I make this I usually make two pots like you see to the right. This sauce takes some time, but it freezes well.

