

** sausage Ragù **

courtesy NYT food
with some modifications

ingredients:

- 1 lb spicy Italian sausage
- extra virgin olive oil
- 1 large onion, minced
- 2-3 med sized carrots, peeled + minced
- 3 celery stalks, minced
- 3 cloves garlic minced
- 1/3 cup parsley, finely chopped + extra
- 1 28 oz can San Marzano for garnish
whole tomatoes + juice
- 1 tsp thyme
- 2 tsp oregano
- 3 TBS tomato paste + 1 cup hot water
- S & P
- 1 lb tubular pasta (ex. rigatoni)
- plenty of fresh grated PARM

directions:

1. With tip of your knife, slit open sausage casing. Crumble meat into a heavy bottomed pot and cook over med-high heat until meat has turned opaque (about 5 min)

2. add onion, carrot, celery, parsley, and garlic and stir. Drizzle in olive oil if pan seems dry. Cook over low heat, stirring often, until veggies have begun to caramelize in the pan and meat is a nice deep brown. Could take up to 40 mins.
3. add tomatoes and their juices. Break up tomatoes with a spoon or squeeze into pan with your hands. Raise heat to med-high and bring to a simmer. Once simmering, lower heat and add thyme and oregano. Simmer, uncovered, until thickened (25-30 min).

*midway through simmer is a good time to get a pot of salted water boiling for pasta *

4. at end of simmering, mix tomato paste in 1 cup hot water. Add to pan and reduce heat to very low. Cook for about 10 min more.

~hopefully you've got your pasta cooking by now~

5. Once pasta is finished you can mix with ragu or plate ~~separate~~ individually. You can add a little pasta water if ragu seems thick.

Serve with lots of fresh grated parmesan and chopped parsley.

Details : Serves about 4