



[https://youtu.be/xKdXd\\_BdV84](https://youtu.be/xKdXd_BdV84)

For 4 to 6 servings

This rich and hearty meat sauce is a classic Italian-style ragù made with ground pork, beef, red wine, tomatoes, and aromatic vegetables slowly simmered until deeply flavorful. The long cooking time creates a savory, comforting sauce that pairs perfectly with wide pasta noodles or hearty shapes like rigatoni.

### **Ingredients**

3 tbsp (45 ml) olive oil

1 medium onion (about 150 g), finely diced

1 carrot (about 60 g), finely diced

1 celery stalk (about 40 g), leaves removed and finely diced

1/2 lb. (250 g) ground pork (80% lean)

1/2 lb. (250 g) ground beef (93% lean)

1 cup (250 ml) red wine

One 28 oz (794 g) can San Marzano tomatoes, crushed or pureed

1 cup (250 ml) veal stock (or chicken, vegetable, or beef stock)

Salt (to taste)

Black pepper (to taste)

### **Prep Work**

Finely dice the onion, carrot, and celery into small, even-sized pieces so they cook down evenly and blend smoothly into the sauce. This vegetable mixture is the flavor base of the ragù.

Open and crush the San Marzano tomatoes if using whole canned tomatoes. They can be crushed by hand, with a spoon, or quickly pulsed in a blender for a smoother texture.

Measure out the red wine and stock before cooking. Having everything prepared ahead of time helps the cooking process move smoothly once the meat starts browning.

Allow the ground pork and beef to sit at room temperature for about 15 to 20 minutes before cooking. This helps the meat brown more evenly in the pan.

Grate Parmesan or Pecorino Romano cheese ahead of time if serving over pasta. Freshly grated cheese melts better and adds more flavor than pre-shredded varieties.

### **To Make the Sauce**

Add the olive oil to a large saucepan over medium to high heat. Once hot, add the diced onions, carrots and celery. Stir frequently, cook until translucent and tender. Then move the veggies to the side of the pan to make a well in the center.

Add the pork and beef to the center of the pan. Use a flat-bottom spatula to break the meat up into small pieces. Mix the meat with the other veggies and cook it until it's just about cooked through.

Deglaze the pan by pouring in the red wine. Scrape the bottom of the pan to release any bits and piece up and into the liquid. Reduce the wine over medium heat until it's nearly all gone.

Add the tomatoes and mix well. Then pour in the veal stock. Check the consistency to make sure it is not too thick. Add more stock if needed. Stir and bring the sauce to a light simmer over medium heat. Then turn the heat down to low, cover and cook for 1 hour. Periodically check the liquid level and give it a stir. You don't want it to be too dry. Add more stock or water if needed.

Taste the sauce and adjust the seasoning by adding salt or pepper as necessary.

Serve over a bed of pasta (preferably pappardelle, tagliatelle or rigatoni).

### **To Serve**

Serve over pappardelle, tagliatelle, rigatoni, or spaghetti with freshly grated Parmesan or Pecorino Romano cheese on top.

Pair with garlic bread or warm crusty bread to soak up the sauce.

This sauce also works well layered into lasagna or spooned over creamy polenta for a hearty meal.

### **Tips & Substitutions**

San Marzano tomatoes provide a smoother, sweeter flavor, but any good-quality canned whole tomatoes can be used if needed. Crushing them by hand gives the sauce a more rustic texture.

Veal stock adds richness and depth, but beef, chicken, or vegetable stock all work well depending on what you have available.

For even more flavor, allow the sauce to simmer longer than 1 hour. A slow simmer for 2 to 3 hours develops a deeper, richer ragù.

Ground veal, Italian sausage, pancetta, or bacon can be substituted for part of the pork or beef to create different flavor profiles.

If the sauce becomes too thick while simmering, add additional stock, pasta water, or a small amount of water to loosen the consistency without diluting the flavor too much.