

Wild Boar Ragu

Wild boar ragu is one of the most popular dishes in Italian restaurants, and it's usually served with pasta or polenta. A perfect dish for winter, this recipe is simple to prepare and is similar to Bolognese ragu.

Ingredients:

1 pound wild boar shoulder, cut into 1/2-inch cubes (overnight marinade), or 1 pound ground wild boar
Kosher salt, to taste
Freshly ground black pepper, to taste
1 1/4 cups red wine
2 medium stalks celery, diced
2 medium carrots, diced
4 cloves garlic, crushed

2 medium bay leaves
1 tablespoon coarsely chopped fresh sage
1 tablespoon finely chopped fresh rosemary
1 medium onion, coarsely chopped
1/2 cup olive oil
2 tablespoons tomato paste
1 (28-ounce) can crushed tomatoes
1 pinch red pepper flakes
1 cup whole milk

Directions:

Gather the ingredients.

Put the diced wild boar in a nonreactive bowl. Season with kosher salt and freshly ground pepper.

Add the wine, half of the diced celery and carrot, the smashed garlic cloves, sage, rosemary, and bay leaves to the bowl.

Reserve and refrigerate the remaining celery and carrot. Cover the bowl with plastic wrap and marinate the wild boar overnight.

Use a slotted spoon to transfer the wild boar to paper towels to drain. Remove the garlic cloves and chop.

Heat the olive oil in a heavy pot, then add the onion and reserved celery and carrot and garlic and saute until softened, 5 minutes.

Use a slotted spoon to transfer the carrots and celery in the marinade to the pot, and saute another 5 minutes.

Add the wild boar to the pot, and brown on all sides, then stir in the wine and herbs from the marinade.

Increase the heat to high, and let the wine reduce 7 to 8 minutes, then stir in the tomato paste, crushed tomatoes, and red pepper flakes.

Lower the heat, and simmer 1 1/2 to 2 hours, until the boar is tender. Taste for seasoning and add more salt and pepper if desired.

Stir in the milk, and simmer the ragu another 30 minutes. Serve with a flat pasta like pappardelle and grated Parmesan.



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