HOW TO MAKE

Corsican ragu

Shopping list

- 1lb pork butt
- 1lb beef stew
- ½ lb center cut bacon
- 2 onions
- 4 garlic cloves
- ½ bunch parsley
- 1.5 cups of red wine
- 1 TBS tomato paste
- 1 bay leaf, 4 sage leaves and some thyme
- Salt and pepper
- Fingerling potatoes

Step	What to do	What you need (serves 6)
1	Slice the onions, chop the garlic and the parsley. Combine. Sear the cubed bacon and the cubed meats. Remove the meats and replace by the onions, garlic and parsley, cook a few minutes. Put the meats back.	• 1lb pork butt • 1lb beef stew • ½ lb center cut bacon • 2 onions • 4 garlic cloves • ½ bunch parsley
2	Add the wine and remaining ingredients, season and cook for 45 minutes. Add water if necessary and cook 45 more minutes.	• 1.5 cups of red wine • 1 TBS tomato paste • 1 bay leaf, 4 sage leaves and some thyme • Salt and pepper
3	Serve with a few fingerling potatoes, roasted with garlic.	

Marguerite's tip

« The same recipe could be used to cook game. Just marinate the game meats in wine overnight first.»

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