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



**Corsican ragu**

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