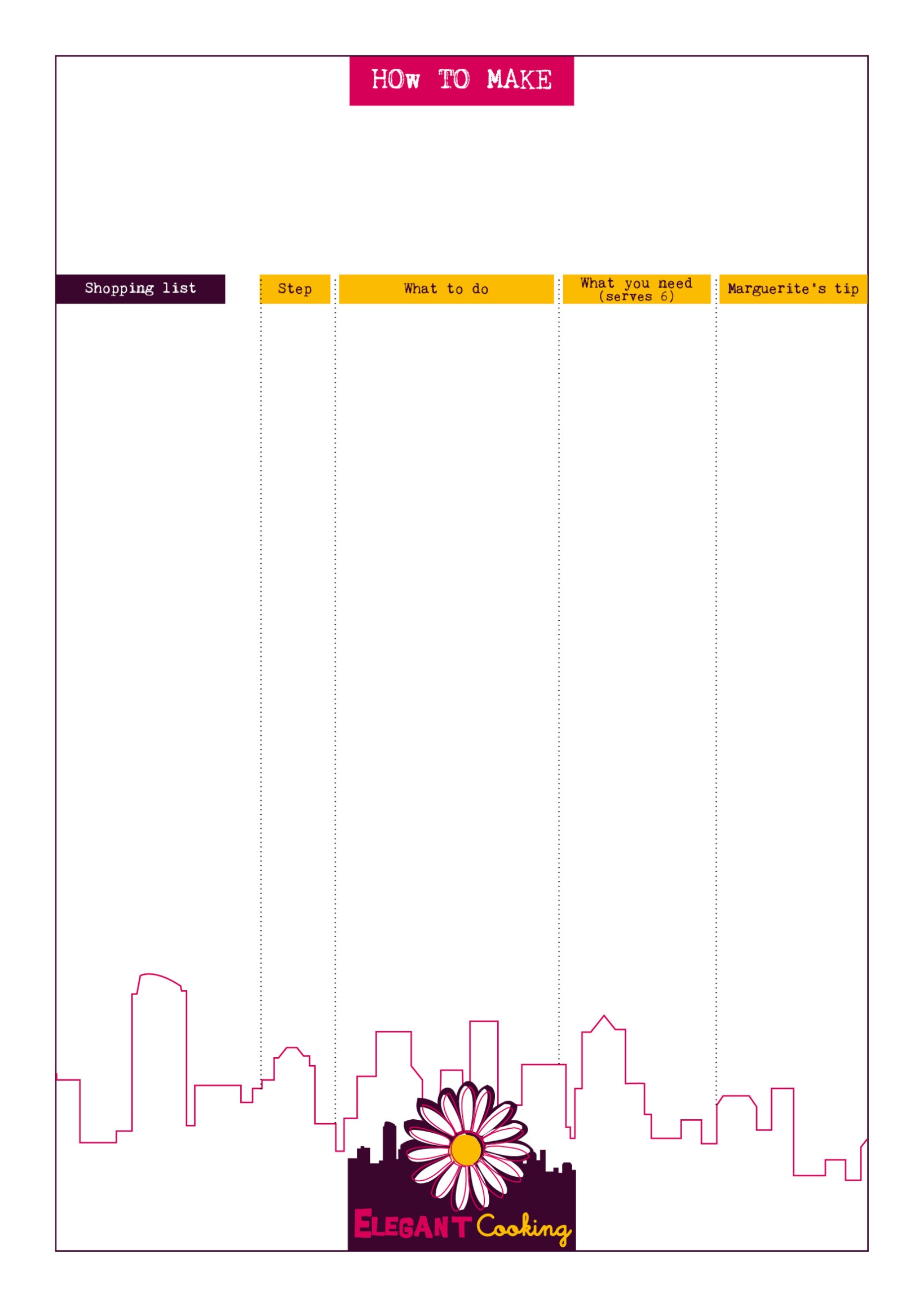
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| --- | --- | --- | --- | --- |
| * 1lb pork butt * 1lb beef stew * ½ lb center cut bacon * 2 onions * 4 garlic cloves * ½ bunch parsley * 1.5 cups of red wine * 1 TBS tomato paste * 1 bay leaf, 4 sage leaves and some thyme * Salt and pepper * Fingerling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