



# ***Chef Jasper's Tuscan Pork Ragu***

## ***Ingredients***

1 lb ground pork  
28 oz. Italian tomato sauce  
1/2 cup onion, (minced)  
1/2 cup carrot, (minced)  
1 celery stalk, (minced)  
1/2 cup red wine  
1/4 extra virgin olive oil  
1 sprig fresh herb gathering rosemary  
(leaves only)  
salt & red pepper flakes to taste

## ***Instructions***

Place carrot, onion and celery in a large skillet on medium heat and sauté in extra virgin olive oil until it starts to almost burn. Add the pork, raise the heat, and stir until browned. Splash with wine and let evaporate. Add the tomatoes sauce. Salt to taste. Lower the heat and let cook for 25-30 minutes, stirring occasionally.

Cook pasta according to package directions. Drain well. Plate and serve with pork ragu.

Grazie!

Jasper J. Mirabile Jr.