



THE ENTH DEGREE

RECIPE OF THE MONTH

5-HOUR PORK SUGO

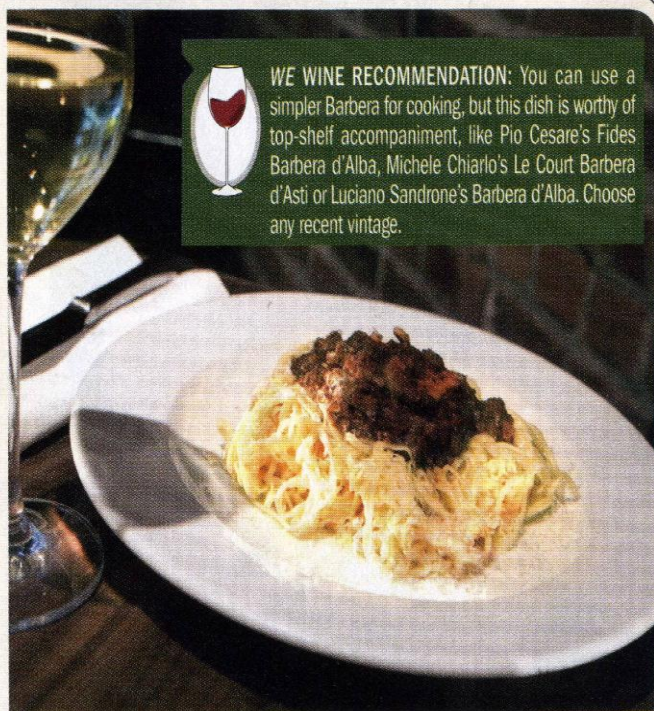
The savory, bone-warming appeal of this easy wintertime dish makes it ideal for feeding large groups or for elegant family leftovers. Seasonal touches like juniper, clove and red wine give it extra fête-worthy flair. Courtesy of Chef Staffan Terje of Perbacco Ristorante & Bar, San Francisco.

1 carrot, trimmed	1 tablespoon finely chopped rosemary leaves
1 onion, peeled	1 tablespoon finely chopped thyme leaves
4 stalks celery	1 tablespoon finely chopped sage leaves
4 ounces dry Porcini mushrooms, soaked in 1 quart water, liquid strained and reserved	1 bay leaf
2–3 juniper berries	1 cup crushed tomato
1 allspice berry	1 cup cream
2 cloves	1¼ to 1½ pounds fresh pasta such as tagliatelle, fettucine, papparadelle or tajarin, or dried short pasta such as rigatoni or penne
2 peppercorns	Butter, to finish
¼ cup olive oil	Parmesan cheese, to serve
2 pounds ground pork	
Salt and pepper to taste	
1 bottle red wine, such as Barbera or Dolcetto	
1 quart low-sodium beef broth	

- 1 Chop carrot, onion, celery and mushrooms in a food processor.
- 2 In a spice grinder or mortar and pestle, grind juniper, allspice, cloves and pepper.
- 3 In a large Dutch oven, sweat mushroom mixture in olive oil over medium heat until it becomes soft, 5 to 7 minutes, then add the pork, stirring until cooked through. Season with salt and pepper.
- 4 Add wine, broth, mushroom mixture, herbs and spices. Bring to a boil.



WE WINE RECOMMENDATION: You can use a simpler Barbera for cooking, but this dish is worthy of top-shelf accompaniment, like Pio Cesare's Fides Barbera d'Alba, Michele Chiarlo's Le Court Barbera d'Asti or Luciano Sandrone's Barbera d'Alba. Choose any recent vintage.



Reduce to a simmer and reduce by half for 1 to 1½ hours.

- 5 Add tomatoes and simmer on very low heat for 5 hours.
- 6 Add cream and allow sauce to simmer gently until it has emulsified, about 20 minutes. (If freezing the sauce, wait to add the cream until just before serving the pasta.)
- 7 Boil the pasta in well-salted water. If using fresh pasta, toss the pasta in butter and season it well with salt and pepper.

Serve immediately in shallow bowls, topped with ¼ to ½ cup of sauce. If using short pasta, toss the pasta in the sauce with some butter and serve immediately in shallow bowls. Garnish with fresh Parmesan cheese. Serves 8–10.