



Sugar Apple

Posts From The Caribbean

Pappardelle al Cinghiale

This quantity of pasta and sauce will feed a crowd – maybe 20-24 people. If you're not feeding the entire village, you'll probably want to reduce the quantities accordingly. Because it's a fairly dry sauce, it's not one that keeps particularly well so I recommend you make just what you can eat the day it's made.

¼ cup extra virgin olive oil
¼ cup butter
1 medium onion, peeled and finely minced
1 carrot, scraped and finely minced
1 stalk celery, finely minced
3 pounds ground wild boar
3 cups red wine
1 ½ cups chicken stock
1 tablespoon tomato paste
1 ½ teaspoons kosher salt
½ teaspoon freshly ground black pepper
3 pounds pappardelle
freshly grated Parmigiano Reggiano for serving

Heat the olive oil and butter in a heavy pot over medium heat until the butter melts. Add the onion, carrot and celery and sweat the vegetables slowly until they're nice and soft, about 10 minutes or so. Don't let them brown or your sauce will be bitter. Add the wild boar and cook, stirring occasionally, until the meat is no longer pink.

Raise the heat to medium high and add 1 cup of the wine. Bring the wine to a boil and let it bubble away until the wine is almost evaporated. Add another cup of wine, half a cup of stock, the tomato paste, salt and pepper and bring the liquid to a simmer. Turn the heat down to low and cook the sauce very slowly for 1 ½ hours. Add the rest of the wine and more stock, little by little, as the liquid evaporates. At the end of the cooking period, you should be left with only a small amount of liquid; you're looking for a sauce that's moist but not wet.

When the sauce is ready, cook the pasta until it's al dente. Drain, reserving some of the pasta water (I scoop up a cupful in a ceramic mug before I pour the pasta in a colander). Transfer the pasta to a large serving plate or bowl and toss with the sauce. Add a little pasta water if needed to thin the sauce and help it coat the pasta evenly. Sprinkle

generously with cheese and serve immediately. Pasta doesn't like to wait. Buon appetito.

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