



BLACKSTONE
COUNTRY CLUB

Italian Pork Cheek Ragu

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1 lb	Pork Cheeks, Cleaned and Slow Braised
Sauce:	
½ each	Onions, Small Dice
½ each	Carrots, Small Dice
½ cup	Crimini Mushrooms, Sliced
4 cloves	Garlic, Slivered
1 cup	Basil, Chopped Small
3 tbsl	Olive Oil
4 oz	Red Wine
3 cups	Italian Plum Tomatoes Crushed with Juice
To taste	Salt and Pepper
½ cup	Butter
1 cup	Parmesan Cheese, Shaved
1 lb	Papparedelli Pasta

In a large saucepan place pork cheeks in pan seasoned with salt, pepper and olive oil. Sear cheeks on each side until browned. Add a quart of vegetable stock to cheeks, reduce heat to medium low and braise for about 30-45 minutes, until fork tender. Remove cheeks from broth. Discard broth and in same saucepan sauté onions, carrots, mushrooms, garlic and basil with olive oil until translucent and fragrant. Deglaze with red wine and then add plum tomatoes salt and pepper. Reduce heat and allow to simmer slowly over low heat for about 20 minutes, then stir in cubed butter until all incorporated. Shred pork cheeks into chunks and add into marinara sauce.

In another saucepot cook pasta according to directions. To serve place pasta in bowl and top with pork cheek ragu and garnish with shaved parmesan.

*For information about Blackstone Country Club membership, visit www.blackstonecountryclub.com or contact 623-707-8700 or hdoney@blackstoneccaz.com.