



GROUND BEEF RAGU

INGREDIENTS

- 1 lb. Firsthand Foods ground beef
- 4 lbs. Roma tomatoes – peeled, seeds removed
- 1 Medium onion, chopped
- 5 Garlic cloves, peeled & sliced
- ½ cup Marsala wine
- 1-2 cups Water
- 2 tbsp. Olive oil
- 2 tbsp. Tomato paste
- 1 tsp. Dried marjoram
- 1 tsp. Dried basil
- 1 Bay leaf
- 1 lb. Cooked pasta – penne, rigatoni, or bow ties
- Salt & pepper

DIRECTIONS

- 1.** Heat 1 tbsp. olive oil in a large stockpot over medium heat. Add ground beef and cook until brown and crumbly. Drain, discard grease, and set aside.
- 2.** Add 1 tbsp. olive oil to the stockpot and heat over medium heat. Add onion, ½ tsp. salt, and sauté for 5 minutes, or until onion is soft. Add garlic and continue sautéing for 1 minute.
- 3.** Add ground beef and stir to combine. Then add wine and allow to reduce for 1 minute.
- 4.** Break up the tomatoes with your hands and add them to the stockpot. Add tomato paste and spices.
- 5.** Add 1-2 cups water. Mixture will reduce by half while cooking. Add salt and pepper to taste.
- 6.** Cover and simmer on low for 1 ½ hours, stirring occasionally. Remove and discard bay leaf.
- 7.** Serve over cooked pasta. Top with parmesan cheese.