

Portabella Ragu

Amount	Size	Description
1	Lb.	Ground Beef
2	Tbl	Old Norse Italian Spice Blend
5	Medium	Garlic – Minced
1	Lb.	Portabella Mushrooms - Roughly Diced
2	Large	Shallots – Roughly Diced
4	Tbl	Unsalted Butter
1	Cup	Red Wine
1 ½	Cups	Chicken Stock
½	Tea	Cinnamon
14.5	Oz.	Crushed Tomatoes
12	Oz.	Pappardelle Pasta

- Add the Italian Spice Blend to the beef and blend well with your hands
- Heat a skillet to medium and melt the unsalted butter.
- Add the shallots and garlic to sweat for a minute.
- Add the mushrooms and cook until the texture and appearance start to look soft.
- Drain off any grease from the skillet
- Add the red wine and reduce until almost gone, but still slightly saucy.
- Add the cinnamon, chicken stock and pepper. Reduce until saucy.
- Add the crushed tomatoes and al dante prepared pasta.
- Simmer for a few minutes.