

# Pork Ragu

## Ingredients

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2 1/2 lb County-Style Pork Ribs	(boneless, cut into 3-inch chunks)
1 t Garlic Powder	1/2 t Onion Powder
3/4 t Black Pepper	1 T Olive Oil
2 Carrots (diced)	2 Celery Stalks (diced)
1 Onion (diced)	4 clv Garlic (minced)
1 c Red Wine	28 oz Crushed Tomatoes
28 oz Diced Tomatoes (drained)	4 oz Tomato Paste
1/2 c Water	1 Bay Leaf
1 t Dried Oregano	1 t Dried Basil
1 t Dried Fennel	1/2 c Parsley (chopped)
1 t Salt	1/2 c Parmesan
1 1/2 lb Pappardelle	

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1. Season country pork ribs with garlic powder, onion powder, and 1/2 teaspoon black pepper. Set aside. Turn the Instant Pot to "saute", and wait 15 minutes. Add olive oil then add in the seasoned pork and sear until brown on all sides. Set aside pork.

2. Add in the carrots, celery, and onions. Saute until vegetables get soft, 3 minutes. Add in the minced garlic, stir for a minute. Add in the red wine, use a wooden spoon to bring up any brown bits at the bottom of the pot. Let it simmer for 3 minutes.

3. Stir in crushed tomatoes, diced tomatoes, tomato paste, water, bay leaf, oregano, basil, and fennel. Add in salt and 1/4 teaspoon pepper. Cancel saute on the instant pot. Add in the browned pork pieces.

4. Place lid on Instant Pot, lock it and seal the vent. Press "Manual" high pressure and put the time to 40 minutes. Once cooking is complete, naturally release the pressure for about 5 minutes. Then turn valve to auto release remaining steam.

5. Put a pot of water to boil on the stove. Cook pappardelle according to package instructions.

6. Remove the lid, discard the bay leaf. Shred the pork, check seasoning, re-season,

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if needed. Add the parsley and stir well. Serve with pappardelle and sprinkle with parmesan cheese.