

## Pork Ragu

- 2 (2 ¼ to 2 ½ pound) racks baby back ribs, trimmed and each rack cut into fourths
- 2 teaspoons ground fennel
- Kosher salt and pepper
- 3 Tablespoons olive oil
- 1 large onion, chopped fine
- 1 large fennel bulb, stalks discarded, bulb halved, cored, and chopped fine
- 2 large carrots, peeled and chopped fine
- ¼ cup minced fresh sage
- 1 ½ teaspoons minced fresh rosemary
- 1 cup plus 2 Tablespoons dry red wine
- 1 (28-ounce) can whole peeled tomatoes, drained and crushed coarse
- 3 cups chicken broth
- 1 garlic head, outer papery skins removed and top fourth of head cut off and discarded
- 1 pound pappardelle or tagliatelle
- Grated parmesan cheese



Put oven rack in middle, heat to 300 °. Sprinkle ribs with ground fennel, generously season with salt and pepper, pressing spices to adhere. Heat oil in Dutch oven over medium-high heat until just smoking. Add half of ribs, meat side down, and cook, without moving, until meat is well browned, 6-8 minutes; transfer to plate. Repeat with remaining ribs; set aside.

Reduce heat to medium, add onion, fennel, carrots, 2 tablespoons sage, rosemary, and ½ teaspoon salt to pot. Cook, stirring occasionally and scraping up browned bits, until vegetables are well browned and beginning to stick to pot bottom, 12 to 15 minutes.

Add 1 cup wine and cook until evaporated, about 5 minutes. Stir in tomatoes and broth and bring to simmer. Submerge garlic and ribs, meat side down, in liquid; add any accumulated juices from plate. Cover and transfer to oven. Cook until ribs are fork-tender, about 2 hours.

Remove pot from oven and transfer ribs and garlic to rimmed baking sheet. Skim any fat from surface of sauce. Once cool enough, shred meat; discard bones and gristle. Return meat to pot. Squeeze garlic from its skin into pot. Stir in remaining 2 tablespoons sage and 2 tablespoons wine. Season with salt and pepper to taste.

Meanwhile, bring 4 quarts water to boil in large pot. Add pasta and 2 tablespoons salt and cook, stirring often, until al dente. Reserve 1/2 cup cooking water, then drain pasta and return it to pot. Add half of sauce and toss to combine, adjusting consistency with reserved cooking water as needed. Serve, passing Parmesan separately.

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