



Mushroom and Prosciutto Sauce: Ragu di Funghi e Prosciutto

Recipe courtesy Mario Batali

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 servings
Cook Time:	30 min		

Ingredients

- 4 tablespoons extra-virgin olive oil
- 2 ounces prosciutto, minced
- 2 medium onions, minced
- 4 ounces cremini or porcini mushrooms, sliced thin
- 1 bunch Italian parsley, finely chopped to yield 1/4 cup
- 1 recipe Basic Tomato Sauce, recipe follows
- Salt and freshly ground black pepper
- Freshly grated Parmigiano-Reggiano

Directions

Heat the olive oil and prosciutto in a heavy 4-quart saucepan over medium-high heat. Add the onions. Saute the onions to a rich golden brown, about 10 minutes. Add the mushrooms and parsley, and saute until the mushrooms are a rich golden brown, about 10 minutes more. Add the basic tomato sauce and bring to a lively bubble. Cook, uncovered, for 5 minutes. Season, to taste, with salt and pepper. Add the cooked pasta to the pan and toss to coat well. Serve immediately, topped with grated cheese.

Basic Tomato Sauce:

1/4 cup extra-virgin olive oil

1 Spanish onion, chopped in 1/4-inch dice

4 garlic cloves, peeled and thinly sliced

3 tablespoons chopped fresh thyme leaves, or 1 tablespoon dried

1/2 medium carrot, finely shredded

2 (28-ounce) cans peeled whole tomatoes, crushed by hand and juices reserved

Salt

In a 3-quart saucepan, heat the olive oil over medium heat. Add the onion and garlic and cook until soft and light golden brown, about 8 to 10 minutes. Add the thyme and carrot and cook 5 minutes more, until the carrot is quite soft. Add the tomatoes and juice and bring to a boil, stirring often. Lower the heat and simmer for 30 minutes until as thick as hot cereal. Season with salt and serve. This sauce holds 1 week in the refrigerator or up to 6 months in the freezer.

Yield: 4 cups

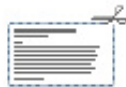
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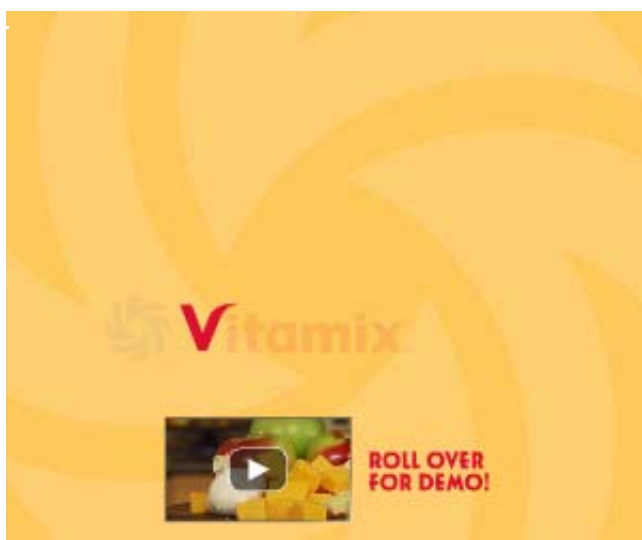


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