



BUCATINI BOLOGNESE WITH BRUSSELS SPROUTS

Ingredients

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| 6 brussels sprouts | 1/3 cup Latah Creek Mike's Reserve Red |
| 4 cloves garlic, finely chopped | 2/3 cup water |
| 1 carrot, small diced | 10 oz. bucatini pasta |
| 1 yellow onion, small diced | 1 bunch basil, leaves separated |
| 1 pound ground beef | 2 tbsp butter |
| 1 8-oz can tomato sauce | 1/4 cup grated parmesan-reggiano cheese |
| | freshly ground salt and pepper |

Directions

Cut off and discard the stem ends of the brussels sprouts. Pick off and reserve the brussels sprouts leaves until you reach the lighter cores; discard the cores. For a tutorial video, go to <https://youtu.be/Km4H8Te08uY>. In a large, high-sided pan, heat 1 tbsp olive oil on medium-high until hot. Add the garlic, carrot and onion; season with salt and pepper. Sauté 4-6 minutes, or until softened. Add the ground beef and cook 4-6 minutes more, or until onions are browned and beef is cooked through. Add the tomato sauce, wine, and 2/3 cup of water to the pan; bring to a boil. Reduce heat to medium and simmer for 6-8 minutes, stirring occasionally and scraping up any browned bits from the bottom of the pan. Add brussels sprout leaves, stirring to combine, then remove from heat. While the sauce is cooking, add the pasta to a pot of boiling salted water and cook according to package directions. Reserving 3/4 cup of the pasta cooking water, drain pasta and return to the pot. To the pot of cooked pasta, add the finished sauce, butter, half the basil (tearing just before adding), and half the reserved pasta cooking water; season with salt and pepper to taste. Cook on medium-high for 2-3 minutes, stirring vigorously to thoroughly combine; if the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency. Serve, garnishing pasta with remaining torn basil and grated cheese.

Ellena's Notes

Natalie made this recipe for her family, knowing that spaghetti is not something Analisa likes. At the end of the meal when she asked for seconds, Natalie was shocked! Analisa said, "This is the ONLY spaghetti I will eat." IT IS DELICIOUS! A light pasta meal, perfect for spring and summer!



Use gluten free pasta.

Wine Pairing

This goes wonderfully with our Sangiovese or Mike's Reserve Red. Try our Rosé or Sangria during the summer months.