

Ragu Bolognese

¼ lb. smoked ham coarsely chopped
1 cup coarsely chopped onion
¼ cup coarsely chopped carrot
½ cup coarsely chopped celery
4 tablespoons butter
2 tablespoons olive oil
¼ lb beef round ground twice
¼ lb. lean pork ground twice
½ cup dry white wine
2 cups beef stock
2 tablespoons tomato paste
½ lb. Chicken livers
1 cup heavy cream
Pinch of ground nutmeg
Salt
Freshly ground black pepper

Combine the chopped ham, onions, carrots, and celery on a cutting board and chop them together into very small pieces. Melt 2 tbs. of the butter over moderate heat in a 10-12 inch skillet. When the foam subsides add the chopped mixture and cook, stirring frequently, for about 10 minutes, or until lightly browned. Transfer to a heavy 4 quart saucepan. Heat the olive oil in the same skillet and brown the beef and pork over moderate heat and break up any lumps. Add the wine, increase the heat and boil briskly, still stirring constantly until almost all the liquid evaporates. Add the meat to the saucepan, and stir in the stock and tomato paste. Bring to a boil over high heat, then reduce the heat and simmer, partially covered, for 45 minutes, stirring occasionally. Meanwhile, over high heat melt 2 more tbs. of butter in the original skillet and when the foam subsides add the chicken livers. Cook them for 3 to 4 minutes, or until they are firm and lightly browned, chop the chicken livers in to a small dice, set them aside and add them to the sauce 10 minutes before it is done. A few minutes before serving, stir in the cream and let it heat through. Taste the ragu and season it with nutmeg, salt and pepper. Serve the sauce over pappardelle