

PORK RAGU OVER NOODLES

(adapted from [Taste Food](#))

2 pounds pork butt, excess fat trimmed, cut in 2 inch chunks

Salt

Black pepper

2 tablespoons olive oil

1 medium yellow onion, chopped

3 medium carrots, finely diced

1 teaspoon red pepper flakes

1 cup dry white wine

2 (28 ounce) cans Italian plum tomatoes with juice

2 bay leaves

2 teaspoons dried oregano

1 teaspoon dried thyme

1/8 teaspoon ground cinnamon

1 pound noodles or pasta of your choice, cooked al dente

Grated Parmigiano cheese

Season the pieces of pork with salt and pepper. Heat olive oil in a large pot until it's shimmering. Add pork in one layer in batches, without overcrowding, so that it will brown without steaming. After all sides are seared, remove pieces to a plate, and reserve until all the meat is browned. Pour off all but 2 tablespoons of oil from the pan.

Add onion, carrots, and red pepper flakes. Sauté until the vegetables begin to soften, about 3 minutes. Carefully add the wine, and deglaze the pan with it. Add tomatoes, bay leaves, oregano, thyme, cinnamon, 1 teaspoon salt and pepper. Return pork to the pot and submerge in the sauce. If necessary, add water to bring the level of the liquid to the top of the meat. Simmer, covered, over low heat until pork is very tender, about 2 hours. Remove lid and continue to simmer, skimming fat occasionally with a spoon, until sauce is thickened, 45 minutes. Add salt and pepper to taste. Serve over pasta with grated Pecorino Romano cheese.