

# VEAL OR RABBIT RAGU WITH QUAILHURST PINOT NOIR

## *Vineyard Recommendation:*

*With this recipe, drink the same red wine used for cooking,  
the award-winning Quailhurst Pinot Noir*

1/4 cup plus 1 tablespoon extra-virgin olive oil  
2 tablespoons unsalted butter  
1 (1/4-lb) piece pancetta (Italian unsmoked cured bacon), cut into 1/4-inch dice  
1 tablespoon fresh sage, finely chopped  
1 1/2 teaspoons fresh rosemary, finely chopped  
1 (3-lb) rabbit, boned by butcher and meat cut into 1-inch pieces (1 1/2 lb boned)  
1 medium onion, chopped  
1 medium carrot, chopped  
1 celery rib, chopped  
1 cup Quailhurst Pinot Noir  
1 (14-oz) can Italian plum tomatoes in juice, drained and chopped  
1 1/4 teaspoons coarse gray sea salt  
1/2 teaspoon coarsely ground black pepper

Heat oil and butter in a 12-inch wide, heavy deep skillet over moderate heat until hot but not smoking, then add pancetta and cook, stirring occasionally, 2 minutes. Add sage and rosemary and cook, stirring, 30 seconds. Add rabbit and cook, stirring occasionally, until rabbit is no longer pink on outside, 2 to 3 minutes. Add onion, carrot, and celery and cook, stirring occasionally, until softened, about 5 minutes. Add Quailhurst Pinot Noir and simmer, uncovered, stirring occasionally, until liquid is reduced to about 1 cup, about 15 minutes. Add tomatoes, sea salt, and pepper and simmer, stirring occasionally, until sauce is thickened, about 10 minutes longer. Serve hot over buttered wide noodles or polenta.

## **Notes:**

- Ragù can be made 1 day ahead and cooled completely, uncovered, then refrigerated, covered.
- Ragù can be made with 1 1/2 pounds boneless veal shoulder, cut into 1-inch pieces, in a 6-quart wide heavy pot. Add veal to pot in place of rabbit and, after cooking until no longer pink on outside; add 4 cups water and simmer, uncovered, stirring occasionally, until liquid is reduced to about 1 cup and veal is very tender, about 10 hours. Proceed with recipe.

Makes 4 servings.