Lamb Ragu and Pappardelle Pasta

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Recommended Citation
Available at: http://lib.dr.iastate.edu/stories/vol5/iss3/23
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### Lamb Ragu and Pappardelle Pasta

**INGREDIENTS:**
- ½ pound diced Pancetta or bacon
- 1 cup diced yellow onion
- ½ cup diced celery
- ½ cup diced carrots
- 2 ½ pounds ground lamb
- Salt and pepper
- ½ cup flour, all-purpose
- ½ cup tomato paste
- ½ cup white wine
- 1 quart whole milk
- ½ cup heavy whipping cream

**DIRECTIONS:** Cook pancetta in a large stock pot on medium heat. Once pancetta starts to crisp, add vegetables and cook in rendered fat. When vegetables are tender, turn heat up to high and add the ground lamb. Season lamb and veggie mixture with salt and pepper and cook lamb until brown on all sides. Add flour and mix until incorporated. Add tomato paste and white wine. Cook until the wine is almost evaporated. Reduce heat to low. Add one-third of the milk, cook until reduced to sauce consistency. Repeat process until milk is gone. Add cream, check seasonings, and remove from heat. Serve over pappardelle pasta.