

INGREDIENTS:

STIRLING RANGES BEEF & CHORIZO RAGU

- 1kg Stirling Ranges Beef mince
- 1 chorizo sausage, diced
- 1 red onion, finely diced
- 1 tbsp freshly minced garlic
- 1 tbsp fresh thyme leaves
- 1 tbsp olive oil
- 1 tbsp ghee
- 1 cup robust red wine
- 1 jar of the best quality pasta sauce
- 1 tbsp chilli jam
- 1 tbsp soft brown sugar
- 1 tbsp balsamic vinegar
- Salt and pepper
- Shaved Parmesan and chopped parsley, for serving



- In a heavy-duty cooking pot, heat olive oil and ghee. Sauté the onions, garlic, and mince for about 3 minutes until the onion softens.
- Toss in the diced chorizo and continue to sauté for another 3 minutes until it is nicely softened and caramelized.
- Add the Stirling Ranges Beef mince, breaking it up with your spoon. Cook just until the beef is browned slightly—this keeps those lovely juices in.
- Pour in the red wine, letting it cook off for a few minutes to reduce slightly and intensify the flavors.
- Add the pasta sauce, chilli jam, sugar, and balsamic vinegar. Season with salt and pepper. Reduce the heat to low and let the ragu simmer gently for about 1.5 hours. Stir occasionally to prevent sticking. If using chuck steak, cover and simmer on very low heat for about 4 hours, or until the beef is tender and pulls apart easily.
- Ladle the rich and meaty ragu over freshly cooked egg fettuccini, and garnish with shaved Parmesan and a sprinkle of fresh parsley. Pair with a crispy side salad for a complete meal.

