

# PORK, PEAR & MUSHROOM RAGU

Adapted from Serious Eats  
Prep time + Cook time: 5 min + 60 min  
Serves 6

## INGREDIENTS

3 tbsp olive oil  
½ lb ground pork  
2 large shallots  
1 lb cremini or button mushrooms, quartered  
2 medium pears, diced small  
4 large garlic cloves, sliced  
¼ cup dry sherry  
6 sprigs fresh thyme, plus more for garnish  
1 ½ cups chicken stock  
1 tbsp white wine vinegar  
2 tablespoons butter, room temperature  
2 tablespoons flour  
1 lb short pasta  
Salt and pepper  
Freshly grated Parmigiano-Reggiano

## DIRECTIONS

1. Heat 1 tablespoon of the olive oil in a large, high-sided saute pan over medium-high heat. Add the pork and cook until browned and crispy (about 8 minutes), breaking the meat into small pieces with a wooden spoon. Add the shallots and saute until softened (about 3 minutes).
2. Add the rest of the olive oil and the mushrooms to the pan and saute until the mushrooms begin to brown and soften (about 8 minutes). Stir in the pear and garlic, and cook a few minutes until softening (about 3 minutes).
3. Pour in the sherry and scrape any bits from the bottom of the pan as the liquid sizzles. Let the sherry reduce until nearly evaporated. Add the thyme, broth and vinegar and bring to a simmer. Reduce heat to medium-low and simmer, partially covered, for 20 minutes.
4. To thicken the sauce, mix together the flour and the butter until a paste forms. Stir into the sauce, and allow to simmer for 10 minutes.
5. While the ragu simmers, cook pasta according to the package directions. Strain the pasta and add to the pan of ragu, allowing it to soak in the sauce for several minutes.
6. Serve with grated Parmigiano-Reggiano and fresh thyme leaves.