

# Roasted Rabbit Ragu with Pappardelle Paired with Nebbiolo, Santa Barbara County

Serves 6

*(This recipe will take a while, but it is so worth all the work. You will need to prepare the rabbit the day before you make the sauce!)*

6 tablespoons Extra Virgin Olive Oil  
1 whole rabbit, cut into 6 pieces  
4 cups Nebbiolo wine  
2 medium yellow onions, chopped roughly  
2 carrots, peeled and chopped roughly  
2 celery sticks, chopped roughly  
1 tablespoon tomato paste  
3 tablespoons fresh thyme, chopped

1 pound Pappardelle Pasta (fresh if possible)  
1 cup parmiggiano reggiano cheese, grated  
salt & pepper

1. Warm the oven to 300 degrees. Heat 3 tablespoons of olive oil in a Dutch oven and sear the rabbit pieces until brown all over. Add 2 cups of Nebbiolo and cover. Put the pot in the oven for three hours. Let the rabbit cool and refrigerate overnight.
2. Remove all the rabbit meat from the bones, being careful not to include any of the small pieces of bone with the meat.
3. In a large skillet, add remaining olive oil and sauté the onion, carrots and celery over a medium flame until completely soft. Add the tomato paste and stir until vegetables are coated. Add the remaining Nebbiolo, bring to boil then turn down to simmer until the liquid is reduced by half.
4. Add the rabbit meat and fresh thyme, stirring it well. Add additional wine if sauce requires more moisture.
5. Bring a large pot of salted water to a boil. Cook pasta according to directions, drain and add to sauce. Salt and pepper dish to taste. Use ½ cup of parmiggiano as garnish on top of pasta and serve the rest along side of the pasta.

