Beer Beef Bolognese Parpadelle

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1pack parpadelle(8oz for 2 servings, 16oz for 4 servings) - 1tbsp olive oil - 1 large onion, chopped - 1tbsp pancetta, cubed - 1lb ground beef - 3 cloves of garlic, crushed - 14oz of whole tomatoes from a 28oz can (keep the rest in the fridge in air tight container) - few dashes of Worcestershire sauce - some dried oregano - some red chili powder - black pepper, to taste - 3/4 bottle of dark lager/ale, adjust accordingly to your alcohol threshold

Instructions

1. Heat pan with some olive oil and fry the pancetta, then adding the onion, saute until the onion becomes transparent 2. Add ground minced beef, garlic, and worcestershire sauce, then fry until beef is lightly browned, and then add the lager and cooked until reduced by about half 3. Then add rest of the ingredients, mash the tomatoes in the pan, and allow sauce/gravy to simmer on low heat for 45mins 4. While gravy is simmering, start boiling water and cook the pasta according to instructions. 5. When pasta is cooked, add into the ragu sauce and mix well. Serve immediately.