

## Perciatelli with Meat Sauce and Fontina (for 4)

*Remember the meat sauce that Mom used to cook all day long? This version tastes as good, but can be made in only 15 minutes. Perciatelli & bucatini are interchangeable; spaghetti would be fine here, too.*

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Pasta

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Prep Time: 10 minutes

Cooking Time: 22 minutes

### INGREDIENTS:

1 TBS cooking oil	1 onion, chopped
1 lb ground beef	1/2 C dry red wine
1 1/2 C canned crushed tomatoes in thick purée (one 16 oz can)	
1 tsp dried oregano	2 1/4 tsp salt
3/4 tsp fresh ground black pepper	
1/2 lb perciatelli	1/2 tsp red wine vinegar
2 oz Fontina cheese, grated	
1/3 C grated Parmesan cheese, plus more for serving	
1/4 C fresh parsley, chopped	

### DIRECTIONS:

In a large stainless-steel frying pan, heat oil over moderate heat. Add onion & cook until starting to soften (about 3 minutes). Add ground beef & cook till meat is no longer pink (about 2 minutes). Stir in the wine & simmer till reduced to 1/4 cup (about 2 minutes). Add tomatoes, oregano + salt & pepper. Reduce heat, cover - simmer 15 minutes.

In a large pot of boiling, salted water, cook perciatelli till just done (about 15 minutes). Drain & toss with meat sauce, vinegar, Fontina, Parmesan & parsley. Serve with additional Parmesan.

**Wine Recommendation:** The meatiness of this dish & the acidity of the tomatoes make a Sangiovese-grape-based wine ideal. Look for a Chianti Classico or a Rosso de Montalcino from the Tuscan region of Italy.