



Orecchiette with Veal, Capers and White Wine

Servings: 4

Preparation Time: 25 minutes

Start to Finish Time: 1 hour

"The sauce fits the pasta," said judge Marc Vetri in praise of this tender veal ragù flavored with white wine, capers, thyme and rosemary, then tossed with the little ear-shaped orecchiette. "The meat, the capers-they hang on to the pasta."

- 2 tablespoons olive oil
- 1 medium onion, finely chopped
- 1 clove garlic, minced
- 1 pound ground veal
- 1 dash salt
- 1 dash freshly ground pepper
- 1/2 cup white wine
- 1 1/2 cups low sodium chicken broth
- 1 teaspoon fresh thyme, chopped
- 1/2 teaspoon fresh rosemary, chopped
- 2 tablespoons capers, rinsed
- 3/4 pound pasta, orecchiette
- 1/2 cup Parmigiano-Reggiano cheese, grated
- 1/4 cup flat leaf parsley, chopped
- 2 tablespoons unsalted butter

This recipe is a home run! The veal gives it an elegant taste. The sauce is very creamy which adds to the luxurious nature of this dish.

MAKE AHEAD: *The veal sauce can be covered and refrigerated overnight. Rewarm the veal sauce before serving.*



In a large, deep skillet, heat the olive oil. Add the chopped onion and minced garlic and cook over moderately high heat, stirring frequently, until softened, about 5 minutes.

Add the veal, season with salt and pepper and raise the heat to high. Cook, stirring occasionally, until the veal is no longer pink and any liquid has evaporated, about 8 minutes.

Add the white wine to the skillet and boil over high heat until nearly evaporated, about 5 minutes.

Add the chicken stock, thyme, rosemary and capers and simmer over moderate heat until the liquid is reduced by half, about 10 minutes.

Meanwhile, cook the orecchiette in a large pot of boiling salted water until al dente.

Drain the pasta well and add it to the skillet along with the Parmigiano-Reggiano cheese, chopped parsley and butter. Cook over moderate heat, stirring frequently, until the sauce is thick and creamy, 1 to 2 minutes.

Transfer to bowls and serve right away.