

THE WAY THE COOKIE CRUMBLES



Pot Roast Pappardelle (adapted from Domenica Marchetti's *The Glorious Pasta of Italy*)

Serves 4

The original recipe calls for cooked tomato sauce and water. Because I didn't have cooked tomato sauce on hand, I simply replaced the sauce and water with a can of diced tomatoes with their juice.

1 (2½ to 3 pound) boneless chuck roast, tied
Kosher salt
Freshly ground black pepper
3 tablespoons olive oil
1 large yellow onion, finely chopped
2 carrots, peeled and finely chopped
2 celery ribs, finely chopped
2 garlic cloves, lightly crushed
1½ teaspoons finely chopped fresh thyme
1 cup dry white wine
1 (14-ounce) can diced tomatoes, undrained
1 batch fresh pasta, rolled to the third-to-last setting, cut into ½-inch strips
freshly grated parmesan cheese, for serving

1. Heat oven to 325 degrees. Season the roast on all sides with salt and pepper. Heat the oil in a Dutch oven over medium-high heat. Once the oil is hot, place the roast in the pot and brown it on all sides, turning it every 3 to 4 minutes for even coloring. Transfer the browned roast to a plate. Reduce heat to medium, add onions, carrots, celery, and garlic, and sauté, stirring frequently, for about 10 minutes, or until the vegetables are tender and the onion is golden. Stir in the thyme, wine, tomatoes, and ½ teaspoon salt. Return the meat to the pot, along with any juices that accumulated on the plate. Bring liquid to a simmer, cover, and place the pot in the oven.
2. Braise the meat, turning it every 45 minutes or so, for about 2½ hours, or until the meat is fork-tender and the sauce has thickened.
3. When the meat is almost done, bring a large pot of salted water to a rolling boil. Add the pasta and stir to separate the noodles. Cover the pot until the water returns to a boil, then uncover and cook the pasta for just a few minutes, until al dente. Drain the pasta.
4. Remove the roast from the pot, and slice or shred it. Serve with the pasta and sauce, topped with the cheese.