



SHREDDED BEEF RAGU

Recipe adapted from Lets Dish Recipes

INGREDIENTS

- 2 lbs of unseasoned shredded beef
- 1 tbsp olive oil
- 1 tsp salt
- 1/2 tsp black pepper
- 3-4 cloves of garlic, minced
- 1 cup of onion, diced
- 1 cup of celery, diced
- 1 cup of carrots, diced
- 2 1/2 cup of beef broth
- 1 28-oz can of crushed tomatoes
- 1 6-oz can of tomato paste
- 1/4 cup of tomato paste
- 1/2 tsp dried thyme
- 3 bay leaves
- 1 tsp sugar

DIRECTIONS

1. Place olive oil, onion, garlic, celery, and carrots into a pot or dutch oven on medium heat until caramelized, around 2-3 minutes.
2. Pour 1 cup of beef broth, bring to simmer, scraping the bottom of the pot or dutch oven to dissolve brown bits into the liquid.
3. Add thawed shredded beef to the pot.
4. Add crushed tomatoes, tomato paste, remaining beef broth, dried thyme, bay leaves, and sugar into the pot.
5. Simmer on low heat for 1-2 hours covered or until vegetables are tender.
6. Remove bay leaves before serving.
7. Add salt and pepper to taste.
8. Serve with favorite cooked pasta and add parmesan cheese as garnish, if desired.

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