



Wild Boar Ragu with Cremini Mushrooms and Dried Cherries served over Creamy Polenta

Cook time: 2 Hours

Serves: 6

For the ragu:

- 4 tablespoons olive oil
- 1/4 pound pancetta or bacon, cut into small dice
- 1 1/2 pounds wild boar shoulder (may substitute lamb, venison or pork), cut into 1/2 inch cubes
- 1 cup finely chopped yellow onions
- 1/2 cup finely chopped celery
- 1/2 cup finely chopped carrots
- 1 pound Cremini mushrooms, stems removed, wiped clean, and chopped
- 1 tablespoon minced garlic
- 1 cup Kokomo Pinot Noir
- 1 (14-ounce) can diced tomatoes and their juices
- 1 cup pork stock (chicken will work)
- 1 teaspoon salt
- 1/2 teaspoon freshly cracked black pepper
- 1 tablespoon chopped fresh sage leaves
- 1 tablespoon chopped fresh thyme leaves
- 1/2 cup dried bing cherries
- Minced fresh parsley, garnish

Directions

In a large heavy pot, heat the oil over medium-high heat. Add the pancetta and sauté, stirring often, until the fat is rendered and the pancetta is light brown and crispy, 2 minutes. Season the boar with salt and pepper, and add to the pan. Cook, stirring, until browned on all sides, 7 to 10 minutes. Add the onions, celery, carrots, and mushrooms and cook, stirring often, until very soft and starting to caramelize, 10 to 12 minutes. Add the garlic and cook, stirring, for 1 minute.

Deglaze the pan with the white wine and reduce until nearly evaporated, 3 to 4 minutes. Add the diced tomatoes, pork stock, salt, pepper, sage and thyme and bring to a boil. Reduce the heat to medium-low, cover, and simmer, stirring occasionally, until the meat is very tender and the sauce is thick and fragrant, about 1 1/2 hours.