

CANNA'S FEAST

RUSTIC ITALIAN SHEPHERD'S PIE

PAIRED WITH 2014 PRIMITIVO, YIELD: 6-8 SERVINGS

Ingredients:

1 Pound Italian Sausage, Bulk or Casing Removed	¼ Cup Red Wine
1 Pound Ground Chuck, Coarsely Ground, Lean	¼ Cup Balsamic Vinegar
1½ Cups Onion, Medium Dice	2 Cups Beef Stock
½ Cup Celery, Medium Dice	2 Tablespoons Dijon Mustard
1½ Cups Carrot, Medium Dice	2½ Cups Tomato Puree
3 Garlic Cloves, Minced	2 Tablespoons Tomato Paste
1 Tablespoon Basil, Dry	½ Teaspoon Red Pepper Flakes
2 Teaspoons Italian Seasoning	Kosher Salt and Freshly Ground Black Pepper
7 Tablespoons Rice Flour	

Method:

1. In a large Dutch oven or heavy pot, combine the sausage and ground chuck over medium-high heat. Cook until brown and remove meat from pan. Leave 2 tablespoons of fat behind.
2. Reduce the heat to medium and add the onion, celery, carrot and garlic and cook without browning until aromatic, about 6-8 minutes.
3. Add the basil and Italian seasoning and cook an additional 2 minutes.
4. Sprinkle the vegetable mixture with the rice flour and stir to combine.
5. Add the wine, vinegar and beef stock while whisking vigorously to prevent the flour from lumping.
6. Add the mustard, tomato puree, tomato paste, red pepper flakes and reserved cooked meat mixture (and any juices) and bring to a boil then immediately reduce to a simmer.
7. Simmer for 20 minutes. Adjust seasoning after tasting.
8. Pour mixture into a 9x13 pan and top with mashed potatoes (see recipe - prepare at the same time as the meat mixture).
9. Bake the shepherd's pie in a preheated 375 °F oven until the potatoes are tinged with brown and the entire mixture is piping hot.
10. Serve.