

# **Beef Ragu Pasta Recipe, The best Meat Sauce**

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This is why this beef ragu pasta recipe is my favorite, it combines two of my favorite ingredients beef and pasta, and one of my favorite ways to cook it, in a tomato ragu meat sauce full of Italian flavors.

El dente cooked fettucine shaped pasta, tossed in fork tender sirloin beef tips braised and slow cooked in a rich tomato based ragu is a perfect meat sauce when your craving a pasta dish everyone will love.

### **3 Tips When making this beef ragu pasta recipe**

Here's the first tip when you make this beef ragu pasta recipe, you can cook the pasta ahead of time. Since this meat sauce takes longer to cook than the pasta, cook the pasta run it under cold water to stop the cooking process, then toss in the beef ragu just to heat through.

Second tip I used sirloin steak tips, already cut in about 1 inch cubes. If you can't find sirloin steak use any beef stewing meat and cut into medium chunks. I used my cast iron Dutch oven to make this meat sauce it sears the meat perfectly and ideal for slow cooked meat sauces.

And the 3 tip is use good products. My bother, a great chef taught me early on the quality of the dish depends on the

quality of the ingredients. Since this beef ragu gets its flavor from the meat and tomatoes use the best you can afford.

## Ingredients

- 1 Lb. Fettucine
- 1 Lb. Sirloin steak tips
- 1/4 cup flour
- 2 peeled and chopped carrots
- 1/2 cup chopped celery
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 2 Tbs. each chopped Italian parsley and basil
- Salt and pepper to taste
- 2 Tbs. each olive oil and butter
- 1 15 Oz. can crushed tomatoes
- 1 15 Oz. can tomato sauce
- 1 can reserved pasta water

## Instructions

1. Cook Pasta according to package directions reserving 1 cup
2. Salt and pepper the sirloin tips and dust lightly with the flour
3. In a Dutch oven bring the oil and butter to medium high heat
4. Add the steak saute until brown push to one side
5. Add the onion and garlic saute until tender and just beginning to brown
6. Add the celery and carrots saute 5 minutes
7. Add the reserved pasta water scraping up the brown bits
8. Simmer covered 45 minutes add the Italian Parsley, basil and half the parmesan last 5 minutes
9. Toss pasta with sauce heat through sprinkle serve family style sprinkled with additional parmesan