

# Wild Boar Bolognese

If you have never had wild boar, I highly recommend trying it for the first time in a dish like this. You can get such depth of flavor with not a lot of effort, and I promise you'll be a convert. Wild Boar Bolognese is bound to be a new Italian favorite!

**Course** Main Dish, Pasta, Pork  
**Cuisine** Home Style, Italian

**Servings** 4 PEOPLE  
**Prep Time** 30 MINUTES

## Ingredients

- 1 lb. ground wild boar meat (use ground pork if you can't find boar)
- 1/2 cup diced Pancetta (use thick cut bacon if you can't find pancetta)
- 1/2 cup diced celery
- 1/2 cup diced carrots
- 1/2 cup diced red onions
- 3 cloves garlic, minced
- 1 15 oz. can diced San Marzano tomatoes
- 1 cup Chianti, or other medium bodied Italian red wine
- 2 sprigs fresh rosemary
- 3 large fresh sage leaves
- 10 black peppercorns
- 1 lb. dried papparadelle
- fresh Parmesan cheese, for sprinkling

## Instructions

1. Dice the vegetables and pancetta. Heat a large dutch oven over medium high heat. Brown pancetta until just crisp and fat has rendered out. Remove pancetta and set it aside.  
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2. In same dutch oven, saute the vegetables in the fat from the pancetta. Saute until softened, about 15 minutes. Add garlic and stir until fragrant, about 90 seconds.  
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3. Add wild boar and stir until browned completely, about 10 minutes.  
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4. Add tomatoes and wine. Return pancetta to pot. Stir to incorporate. Place herbs & peppercorns into cheesecloth packet, or wrap in small piece of cheesecloth. Place packet in sauce.  
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5. Cover dutch oven and cook sauce on low, stirring occasionally. Simmer for 2-3 hours until all flavors are cooked down and fully incorporated. During last 30 minutes of simmering, cook pappardelle according to package instructions, until al dente. Drain pasta.

6. Serve immediately over cooked papparadelle or other wide pasta. Sprinkle with freshly grated Parmesan cheese.