

Chuck Bondolo



crib note

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Day one: marinate

Meat + carrot + onion + celery + bottle of red wine + salt and ground black pepper

Day two: separate + cook

Separate elements and put meat in fridge to dry out (pat dry too).

Brown off mushrooms in fat in pot. Take Out. Turn up heat.

Brown off meat. Take out.

Add chopped up veggies + more fat. Cook and scrape up the brown bits.

Add garlic + herb bundle. Stir. Add tomato paste. Stir. Add flour. Stir.

Put meat back in, pour over wine marinade. Put mushrooms back in. Top up with beef stock til liquid almost covers meat. 3.5 hours @ 120°C.

Day three: make sauce + serve

Take out meat and mushies. Blitz sauce. Boil til super thick. Put mushies back in, carve meat, spoon over sauce.

Day four: serve again

Break up meat. Make / buy fresh pappardelle. Make gremolata. Cook pasta. Warm meat + sauce. Fold sauce through pasta. Serve. Add gremolata.



Nikki and Brandon

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