

Raspberry Sauce

- 2 Tablespoons unsalted butter
- 1 Tablespoon olive oil
- 2 celery stalks, finely diced
- 1 carrot, finely diced
- 2 small yellow onions, finely diced
- 2 Tablespoons black peppercorns
- 1 cup port wine
- 1 cup red wine
- 1/4 cup light brown sugar
- 4 cups chicken stock
- 1 cup fresh raspberry

Melt the butter and oil in a medium or large noncreative saucepan over medium heat. Sauté the celery, carrot and onions until the celery and carrot are tender and the onions are translucent, about 7 minutes. Add the peppercorns and continue cooking 2 more minutes.

Rabbit

- 1/2 cup all-purpose flour
- 3 Tablespoons cascabel chile powder
- 1 rabbit loins, 4 ounces each, boned and butterflied
- 1/4 cup olive oil
- Salt and pepper

Preheat oven to 450°F. In a mixing bowl, combine flour, chile powder and season with salt and pepper. Season the rabbit loins with salt and pepper.

In a large ovenproof sauté pan over medium-high heat, heat the oil until almost smoking and sear the rolls until slightly crusty, about 1 minute on each side. Place

the pan in the oven and cook the meat an additional 8 minutes for medium. Let rest before slicing.

- 1 #lbs oxtails, cut into pieces
- Maldon salt and Freshly ground black pepper
- 4 tablespoons Spanish olive oil
- 1/3 pound pork belly, finely diced
- 2 cups chopped red onions
- 2 medium carrots, chopped
- 3 ribs celery, finely chopped
- 3 cloves garlic, minced
- 1 bay leaves
- 2 tablespoons fresh herbs
- 1 2/3 cups dry white wine
- 1/2 cup altacucina tomato
- 4 cups chicken
- Freshly grated Parmigiano-Reggiano,

Directions

Remove all the extra fat from the oxtail pieces and set aside. Bring a medium size pot of cold water to a boil and add salt, to taste. Add the oxtail pieces and, when water returns to a boil, transfer the oxtails to a platter and season lightly on both sides with salt and pepper in a large sauté pan, heat 3 tablespoons of the Spanish olive oil and, when hot, add the oxtails and cook, until well browned on all sides, about 10 minutes. Add the pork belly, chopped onion, carrot, and celery and sauté until the vegetables are very tender, about 6 minutes. Add the garlic, bay leaves and parsley and cook until fragrant, 1 to 2 minutes. Add the tomato paste and cook, stirring, until lightly browned, 2 to 3 minutes. Add 1 cup of the wine and cook, stirring and scraping the bottom of the pan to release any browned bits, cook for about 4 hours. Until the meat is very tender

Bring a large pot of cold water to a boil and add salt to taste. Add the pasta squares and cook for 1 to 2 minutes, depending on the thickness of the pasta. The pasta should be al dente. Transfer the pasta to a large bowl and toss with the remaining tablespoon of extra- virgin olive oil. Divide the pasta evenly among 6 plates, and ladle the sauce over each serving of pasta. Garnish with freshly grated Parmigiano-Reggiano, sprinkle with parsley and mint and serve immediately.