

Venison Ragu

1/4 tablespoon crushed red pepper

1 tablespoon extra-virgin olive oil

1 1/2 pound of venison tenderloin

Salt & Freshly ground black pepper

1/2 tablespoon of Field To The Fork Italian seasoning

6 cloves of garlic smashed and coarsely chopped

1 large onion, coarsely chopped

1 16oz 1 Jar or 1 can of tomato sauce

3 tablespoons of tomato paste

¼ cup of red wine (optional)

1 box of medium ravioli

1/2 cup thinly sliced basil

Freshly grated pecorino, for serving

Combine the tomato sauce, tomato paste, red wine, crushed red, pepper onion, and garlic in a 4- to 6-quart slow cooker. Season the venison with salt, pepper and Italian seasoning place on top of the liquid. Cover and cook until the venison is tender, on low for 7 to 8 hours or on high for 5 to 6 hours (this will shorten total recipe time). Shred the venison. Twenty minutes before serving, cook the pasta according to the package directions. Serve the pasta topped with the Venison ragu. Garnish with the basil and grated Pecorino.

Suggested Wine – Pinot Noir