

RECIPE OF THE MONTH

The Half King Buffalo Bolognese with Multi-Grain Thin Spaghetti

Celebrity patrons like Ethan Hawke give the bustling Half King pub star appeal, as does *A Perfect Storm* writer Sebastian Junger, who's an owner. Regardless, this atmospheric writer's haunt holds its own as a wine, food and beer destination in competitive Manhattan, thanks in part to Chef Gregory Baumel's creative, gourmet-meets-comfort food creations, including this recipe, based on a dish from Baumel's grandfather. halfking.com

1 pound Barilla multi-grain thin spaghetti

4 ounces extra virgin olive oil (Colavita preferred)

1 small yellow onion (small dice)

1 medium carrot (small dice)

1 tablespoon fresh rosemary

1 pinch and twist of kosher salt and fresh ground black pepper, to taste

1 pound ground buffalo meat

1 cup red wine

1-28 ounce can of tomatoes (San Marzano preferred)

¼ cup water

½ cup heavy cream

2 tablespoons grated parmesan cheese

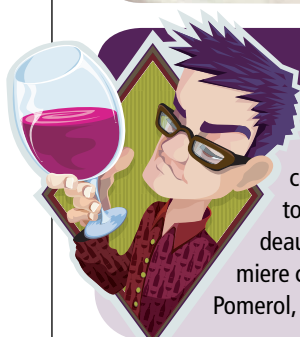
Freshly shaved Parmigiana-Reggiano or Locotelli Pecorino Romano cheese for garnish (optional)



- 1 Fill a large pot with cold water and a tablespoon of the kosher salt. Bring to a rapid boil (covered works best). When water is boiling, add the pasta and cook approx. 8 minutes or to your liking (*al dente* is recommended).
- 2 It is extremely important to allow your cooked pasta to cool and dry thoroughly. Put cooked pasta in strainer. Fill pot with cold water, then dump water over the draining pasta and repeat. Let all the water run through
- 3 After a minute or two of draining, hold up the strainer and just slightly tilt it. You will notice immediate additional run-off. After 10 minutes you can add a drop of olive oil into your cooled pasta and toss well. Your pasta is ready. *Do not chill.*
- 4 In a heavy skillet over medium heat, "warm up" the olive oil. Add the diced onion and cook until it just begins to caramelize. Add the diced carrot and cook until soft. Add the rosemary, a pinch of salt and a twist or two from the pepper mill. Cook about 5 minutes and move contents around a bit. Add the ground buffalo meat and stir it into mix. Break the meat up with a wooden spoon and mix in well as it cooks. Cover the pot and let cook over medium heat, removing lid and stirring occasionally.
- 5 When the meat is cooked through, add the red wine. Turn up the heat and stir the wine and meat mixture well. Cook approximately 10 minutes and then add the tomatoes. Stir the tomato and meat mixture very well until combined. Add ¼ cup of water, stir well, cover pot, lower the flame to ½ of full flame and let sauce simmer about 15 minutes. Lower the flame to lowest possible setting and let sauce simmer 30 minutes, stirring occasionally. Now add the cream and grated cheese and stir well. Simmer 10 more minutes and your sauce is done.
- 6 Divide your pasta into four bowls and ladle Bolognese sauce on top, to your liking. Shaved Reggiano or Locotelli cheese makes a great finish. Use plenty of crusty Italian bread to sop up the goodness and pop a bottle of your favorite red wine. *Serves 2-4.*



WINE RECOMMENDATION: Barbera is a natural with tomato-based sauces. Choose one with enough richness to stand up to the bison, but avoid overly oaky examples. You might try Vietti's Tre Vigne or Marchesi di Barolo's Maràia bottlings.



GEEK SPEAK: CRU

The French word for "growth," *cru* is a classification term used throughout France to signify either areas or producers of historically good wines. In Burgundy, the term refers to vineyards, and in Champagne, to whole villages. For most of France, the main classifications are grand *cru* (great growth), the highest, and *premiere cru* (first growth), the next best, and so on. But in Bordeaux, *crus* refer to chateaus and are designated under *cru classé* (classified growths), which was officially enacted in 1885. For the Medoc area of Bordeaux, the designations have more or less remained the same, a point of some controversy, and have a five-tier designation, with *premiere cru classé* as the highest. Though the St.-Emilion region of Bordeaux, which was left out of the 1885 decision along with Graves and Pomerol, has its own naming system, as well, and categorizes wines as either *premiere* or *grands cru* classes A or B. —Casey Dooley