



Beef Ravioli

Serves/Makes: 4

Time: About 3 hours.

Filling

- 1/2 pound Ground beef
- 1 each Small onion, minced
- 1 each Garlic clove, minced
- 1/4 cup Minced parsley
- 2 tablespoons Grated Parmesan cheese
- Salt
- 1 Egg beaten

Ravioli Dough

- 2 1/4 cups Flour
- 2 Eggs beaten
- 1/4 cup Water
- 1 tablespoon Olive or Salad oil
- 1 teaspoon Salt

Marinara Sauce

- 2 tablespoons Olive or salad oil
- 1 each Small onion, chopped
- 1 each Garlic clove, minced
- 1 tablespoon Sugar
- 2 teaspoons Basil
- 1 teaspoon Salt
- 16 ounces Can Tomatoes (DelMonte With Basil, Garlic & Oregano)
- 6 ounces Can Tomato Paste

Created by Lynn A. Orbin

FILLING: In 10-inch skillet over medium-high heat, cook beef, onion, and garlic until all pan juices evaporate, onion is tender, and meat is browned. Remove skillet from heat; stir in parsley, cheese, and 1/2 tsp salt, then egg. Cover and refrigerate ground beef filling.

RAVIOLI DOUGH: In large bowl, stir 2-1/4 cups flour with remaining ingredients to make a stiff dough. On well-floured surface, knead dough until smooth and not sticky, about 20 times. Cover dough with plastic wrap and let rest 30 minutes for easier rolling. Cut dough into 4 pieces. On floured surface with floured rolling pin, roll 1 piece into 12 by 8 rectangle. With cutter cut dough into twenty four 2-inch squares. Place on a floured, clean cloth towel. Roll the other 3 pieces and cut the same. Place a scant teaspoon of ground beef filling in center of a square and cover with another square of same size or shape, you may need to use a little water around the 4 edges to make the top stick. Press around filling and along edges with your fingers. Place on the floured, clean cloth towel. Repeat with remaining dough and filling. Let ravioli dry 30 minutes. You may freeze them at this point or cook in 8 quart saucepan over high heat, heat 6 quarts water and 2 teaspoons salt to boiling. Add ravioli, stirring gently to separate pieces so they do not stick together; heat to boiling. Reduce heat to medium; cook until tender but firm. About 5 minutes. Drain ravioli; serve with sauce.

MARINARA SAUCE: In 2 quart saucepan over medium-low heat, in hot oil, cook onion and garlic until tender. Stir in sugar, basil, salt, tomatoes with their liquid, and tomato paste; heat mixture to boiling, stirring to break up tomatoes. Reduce heat to low; cover saucepan and simmer 20 minutes to blend flavors, stirring occasionally.