

## Gnocchi with Mushroom & Bacon Ragù

*Last week's column featured homemade Cheesy Potato Gnocchi. For a cozy supper, toss the gnocchi in an easy sauce of bacon and mushrooms. Enjoy!*

Serves 6

6 ounces thick cut bacon, chopped  
 Olive oil  
 1 1/2 pounds whole mushrooms, trimmed and chopped  
 1/2 onion, finely chopped  
 1/2 teaspoon finely chopped fresh rosemary  
 1/2 teaspoon fresh thyme leaves  
 Kosher salt and freshly ground black pepper  
 2 cloves garlic, minced  
 1/2 cup dry white wine  
 1 teaspoon Dijon mustard  
 2 tablespoons cognac  
 1 cup chicken or vegetable broth  
 1 1/2 pounds gnocchi\*  
 1/4-1/2 cup half & half (optional)  
 Grated Parmigiano-Reggiano cheese

Bring a large pot of salted water to a boil.

Lightly coat a skillet with olive oil and place over medium heat. Add the bacon and, stirring occasionally, cook until the bacon just starts to brown. Add the mushrooms and onion, sprinkle with rosemary and thyme, season with salt and pepper and sauté for 5-8 minutes. When the mushrooms start to brown, add the garlic and cook for 2-3 minutes more.

Add the wine, stir in the mustard and simmer until the liquid has reduced by half. Remove the pan from the heat and stir in the cognac. Return the skillet to the stove, stir and simmer for 1-2 minutes. Add the broth and simmer until reduced by half. Reduce the heat to very low to keep warm.

Cook the gnocchi according to directions.

Use a spider or slotted spoon to add the gnocchi to the mushrooms and gently toss to combine. If the mixture seems dry, add the half & half or a little pasta water and toss again. Cover and cook on medium heat for 1 minute.

Transfer the gnocchi to shallow bowls and serve with grated Parmigiano-Reggiano.

*\* if you don't have homemade gnocchi in the house, the ragù will be just as delicious with tortellini or fettucine.*

## Cheesy Potato Gnocchi

*There is nothing better than delicious comfort food at the end of a dreary winter day. Serve the gnocchi with your favorite sauce or roasted vegetables and browned butter. Enjoy!*

Makes about 1 1/2 pounds (5-6 servings)

1 large (about 12 ounces) baking potato  
1 cup whole milk ricotta cheese  
1/2 cup grated Parmigiano-Reggiano cheese  
1/2 cup grated Pecorino Romano cheese  
1 large egg  
1 teaspoon fresh thyme leaves  
1/2 teaspoon kosher salt  
1/4 teaspoon freshly ground pepper  
1/4-1/2 cup all-purpose flour, plus more for dusting

Preheat the oven to 375 degrees. Prick the potato 3-4 times and bake at 375 degrees until tender, about 1 hour.

Meanwhile, put the ricotta and egg in a bowl and whisk until smooth. Add the Parmigiano-Reggiano and Pecorino Romano cheeses, sprinkle with thyme, season with salt and pepper and stir to combine.

Let the potato cool for about 10 minutes. Cut the potato in half and scoop out the flesh. Run the potato through a ricer. If you don't have a ricer, mash with a fork.

Put the riced potato in bowl and fold in the cheeses and egg mixture. Add the flour and stir until a soft dough forms. Gently knead the dough on a floured surface.

Divide the dough into 4 balls. Working on a floured surface, roll the dough balls into ropes about 3/4-inch thick. Cut the ropes into pieces 3/4-1-inch long. Place the gnocchi on baking sheets lined with parchment or wax paper.

*Can be made a few hours ahead, covered and refrigerated until ready to cook. Or freeze on the baking sheet, transfer to a container or resealable plastic bag and store in the freezer. Do not defrost before cooking.*

Bring a large pot of salted water to a boil. Add the gnocchi, simmer until they rise to the surface and then continue simmering for 2 minutes.

Serve the gnocchi with your favorite sauce and a sprinkle of grated Parmigiano-Reggiano and/or Pecorino Romano cheese.