



Bolognese Sauce



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Ingredients:

- * Heavy bottomed Dutch oven,
4-6 quarts
- * 2 Tbs olive oil
- * 4 Tbs (1/2 stick) butter, divided
- * 3/4 c onion, finely chopped
- * 3/4 c celery, finely chopped
- * 3/4 c carrot, finely chopped
- * 1/2 lb ground chuck (80/20)
- * 1/4 lb ground pork (unseasoned)
- * 1/2 tsp kosher salt
- * 1/4 tsp black pepper
- * 1 c whole milk
- * 1 c dry red or white table wine
- * 16 oz good quality tomato purée
- * 1 lb pappardelle or tagliatelle

Directions:

Heat oil and 3 Tbs butter in the Dutch oven. When the butter has melted, add the onion, celery, and carrots. Sauté until softened, about 10 minutes. Do not brown! Break up ground beef and pork by hand into a bowl and add to the pot. Sprinkle with salt and pepper. Stir, cook, and break up until the meat is nicely browned.

Add milk and bring up to a low boil, mixing well. Turn down to a simmer and cook until milk has evaporated, stirring often. **DO NOT BURN!** This takes about an hour, mixture will thicken and the milk will not be visible. Add wine and mix well. Again, bring up to a low boil, then turn down to a simmer to cook off, 1 to 1 1/2 hours. Once the wine has cooked off and mixture has thickened again, add tomato purée. Again, mix well and bring up to a low boil, then turn down to a simmer for 1 to 1 1/2 hours. Keep it at a very low simmer. Cook and stir until the fat begins to separate, this is when the sauce is done.

Cook pasta to package instructions. Drain (don't rinse) and return to the pasta pot, toss with 1 Tbs butter to coat. Add sauce to pasta and mix well. Turn into a nice serving platter, serve with fresh grated Parmigiano Reggiano on the side and some good Italian bread.