

Bolognese Sauce

Description

Bolognese Sauce is a classic Italian meat sauce, rich and full of flavor. This bolognese recipe is brimming with plenty of meat and vegetables, very satisfying.



Summary

Yield: 10

Prep Time: 1 1/2 hours

Bolognese Sauce

Category: Sauces

Cuisine: Italian

Ingredients

- 1/2 lb lean ground beef
- 1/2 lb ground pork
- 2 medium brown onions, finely chopped
- 1/4 lb pancetta or slab bacon
- 2 carrots, finely chopped
- 2 stalks celery, finely chopped
- 1/2 lb mushrooms, sliced
- 1 can italian plum tomatoes (28 ounce)
- 1/2 cup chicken stock
- 1 cup dry white wine
- 1 can tomato paste (6 ounce)
- 1 can tomato sauce (6 ounce)
- 4 cloves garlic, thinly sliced
- 1/4 cup extra virgin olive oil
- 1/2 tsp dried basil
- 1/2 tsp dried oregano
- 1 tsp kosher salt
- 1/2 tsp fresh ground black pepper

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Instructions

In a large skillet, heat olive oil over medium heat and sauté the pancetta bacon, onion and garlic until pancetta is browned and slightly crisp. Set aside.

In a large 6 qt sauce pot, brown the ground beef and pork. Drain off excess fat. Stir in the pancetta mixture and add mushrooms, carrots, celery, tomatoes, tomato paste, tomato sauce, white wine, chicken stock, basil, oregano, salt and pepper. Cover, reduce heat and simmer 1 to 1 1/2 hours, stirring occasionally.

Notes

Sauce may be made ahead of time, cover and keep chilled in the refrigerator up to 2 days. Can keep frozen for up to 1 month.

This recipe makes about 4 quarts of sauce. Makes plenty of extra to keep on hand in ball jars.

Bolognese sauce is perfect over Pappardelle pasta.