

Bolognese

			In a dutch oven
2	Tbl	Olive Oil	Medium Heat
6	Tbl	Butter	melt
1 1/3	cup	Celery	
1 1/3	cup	Carrot	
1	cup	Onion	saute until clear
1 1/2	lbs	Ground Beef/Pork	I use 100% beef
		Salt	
		Black pepper	brown meat
2	cup	Whole Milk	reduce liquids
1/4	Tsp	Fresh Nutmeg	
2	cup	Good Dry White Wine	reduce liquids
1	can	Italian San Marzano; 28oz	let rise to boil
		Water	4 Hours
			as needed

1 1/4	lbs	Pasta	Boiling Water
1	Tbl	Butter	Toss
		parmigiano	Freshly
			grated

OPTIONAL

1/2	Tsp	Red Pepper Flakes	Try without first add before boil
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NOTES

Time consuming – prep and stirring take about 2 hours

The liquids are reduced to remove the water and leave just the milk fat and wine solids.

After reductions it should be the same consistency as after browning the meat.

Beef Pork Ratio is to taste.

Ready after 3 hours but keeps getting better – next day leftovers as good or better

Try not to over sample LOL