

ragù alla bolognese

omgwtf • billiards food life • massiveunderstatement.com
original post for this recipe located at
<http://massiveunderstatement.com/?p=5401>

ingredients

- 5 tablespoons extra-virgin olive oil
- 3 tablespoons butter

- 2 cloves garlic, thinly sliced
- 1 medium onion, finely diced
- 2 medium carrots, finely diced
- 2 ribs celery, finely diced

- 4 ounces pancetta or bacon, minced
- 2 pounds ground meat

- 1 cup whole milk
- 1 cup dry white wine
- 1 tube (about 4 ounces) tomato paste

- kosher salt
- freshly ground black pepper

directions

Heat oil and butter in large pot (6- or 8-quart) over medium heat.

Add garlic, onion, carrot, and celery. Cook over medium heat, stirring frequently, for 10-15 minutes. Onions should be translucent, carrots and celery softened, but not browned.

Increase heat to high.

Add pancetta and ground meat. Stir to break up chunks and cook until browned.

Add milk and wine. Stir to incorporate after each addition. Add tomato paste and stir thoroughly.

Reduce heat to medium-low and simmer for two hours.

Season to taste with salt and pepper.

a note about seasoning the sauce

This is bolognese sauce done very close to the authentic style, meaning there are no herbs or spices in it. I suggest making this sauce plain the first time, and then add whatever herbs and spices make you happy. Some options you may want to consider:

- more garlic (in case you are forced to watch those Twilight movies)
- topping the pasta and sauce with thinly sliced fresh basil
- adding dried herbs such as basil, oregano (I prefer marjoram, which is a milder, sweeter version of oregano), rosemary, etc. during the sauteing of aromatics
- adding a bay leaf during the simmering