



BELLA'S
ACTUALLY ITALIAN

CLASSIC bolognese

"Decades ago, my nonno was a cook in Northern Italy. This recipe started with him and was tweaked to what it is today by my dad over many years. Like many great Italian foods, there's no secret ingredient — bolognese is very simple. Treat the sauce the way you want to be treated, and it will taste great!"

— **Bella, Creative Team**

YIELD: 6 servings

INGREDIENTS

- 1 yellow onion, diced
- 2 stalks celery, diced
- 2 carrots, diced
- 2 tbsp olive oil
- 1 tbsp butter
- ½ lb ground pork
- ½ lb ground beef
- 1 cup white wine
- ½ cup milk
- 2 (20 oz) cans whole, peeled tomatoes
- Pinch of nutmeg

MATERIALS

- 1 deep cooking pot (for sauce)
- 1 large pot (for boiling pasta)
- Strainer
- Cheese grater
- Stirring spoon

INSTRUCTIONS

1. In a deep pot, heat olive oil and butter over medium-high heat. Allow the butter to melt before adding the diced onions, celery, and carrots.
2. Add the ground beef and pork to the pan with some salt. Cook until the meat is browned.
3. Add the milk and let it cook off. Add the wine and allow it to cook off. Add a pinch of nutmeg.
4. Add canned tomatoes with juice to the pot and raise heat to high. Bring the pot to a boil, then reduce the heat to low and bring to a simmer.
5. Cook at low, low heat for four hours, stirring occasionally. Allow more time for cooking/reducing the sauce if doubling the recipe. Stir the sauce from the bottom of the pot every fifteen minutes.
6. Season with salt/grated parmesan cheese and pepper to taste.
7. Serve over al dente spaghetti, topped with an aggressive amount of grated parmesan. The sauce is also great for lasagna!

TIPS AND TRICKS

The leftover sauce is always better the next day. To get the most out of it, double the recipe and freeze the extra sauce in ice cube trays for easy portion control.