

## Paul's Classic Ragù Bolognese

- Sofrito:**
- 1 Red onion, small dice
  - 3 Celery, small dice
  - 3 Carrots, small dice
  - 1 lb Ground beef
  - 1 lb Ground pork
  - 1/2 lb Ground veal
  - 8 oz Red wine, divided
- Sauce:**
- 1 liter Passata (may substitute 16 oz tomato puree)
  - 6 oz Tomato paste
  - 14 oz Peeled tomatoes
  - 8 oz Whole Milk
  - 3 Bay leaf
  - 1 tsp Thyme
  - 1 tsp Salt
  - 1 tsp Pepper
  - 1 Parmesan or Pecorino cheese rind, about ¼" thick, 2 oz

### **Sofrito:**

Heat olive oil medium high heat, add red onion. Cook about 5 mins. Then add celery and carrots, continue to cook approx. 5 min. Remove from pan and reserve.

Add ground meats, cook until gray small pieces, about 5-8 mins. Drain grease.

Add ½ glass red wine, stir to combine until alcohol evaporates. Drain additional grease.

Add remaining wine and continue to cook until alcohol burns off. Return reserved veg to pot. Add salt and pepper, approx. 1 tsp each.

### **Sauce:**

Add passata; rinse bottle with a little water to pot. Add tomato paste, stir to combine. Add peeled tomato breaking up pieces with back of spoon. Add cheese rind. Bring to slow bubble.

Cook for 5 to 6 hours stirring occasionally, and adding up to 4 cups hot water as needed to maintain volume. After 4-5 hours, adjust salt. Note: While simmering, there will be 3 to 4 transitions as the sauce develops; this will let you know all is well.

**Finish:** Add 1 cup whole milk about 30 mins before serving.

### **Ragu:**

Prepare pappardelle to al dente. Return pasta to pot on high heat with equal amount of Bolognese. As needed, add ½ cup pasta water to keep from sticking. When combined, about 2 to 3 minutes, pour onto serving platter and serve. Serves 8 – 10.