

TAGLIATELLE ALLA BOLOGNESE

INGREDIENTS

- 1 pound DeNunzio's Lingune
- 1 24 oz jar of DeNunzio's Spaghetti Sauce
- 2 tablespoons unsalted butter
- 2 tablespoons extra virgin olive oil
- 1 small yellow onion, minced
- 1 small carrot, minced
- 1 rib celery, minced
- 1 tablespoon garlic, minced
- 4 ounces ground veal
- 4 ounces ground pork
- 4 ounces ground beef
- ¼ cup white wine
- ¼ cup chicken or beef stock
- DeNunzio's Grated Parmesan Cheese

BASICS

Total: 35 min

Prep: 10 min

Cook: 25 min

Yield: 4 servings

DIRECTIONS

- In a heavy Dutch oven or large heavy-bottomed pot over medium heat, melt the butter with the olive oil. Add the onion, and cook, stirring frequently, until the onion is translucent, about 5 minutes. Add the carrot, celery, and garlic, and cook, stirring frequently, until softened and fragrant, about 2 minutes more.
- Crumble the veal, pork, and beef into the pot. Season with fine sea salt. Reduce the heat to low and cook, stirring frequently, until the meat has rendered most of its fat and is just beginning to brown, about 5 minutes. Spoon out and discard some of the rendered fat, but leave enough to cover the bottom of the pan. (This will depend on the meat you're using: there may not be an excessive amount of fat.)
- Add the wine, and increase the heat to medium. Cook, stirring occasionally, until the wine has evaporated, about 6 minutes.
- Decrease the heat to low, add Spaghetti Sauce & stir to combine, and cook, stirring frequently, for 20 minutes. Season to taste with salt and pepper. Add the stock and adjust the heat if necessary to reach a gentle simmer. Simmer until the stock has reduced but the sauce is still moist, about 45 minutes longer. Taste the sauce, adjust the seasoning if necessary, and remove from the heat.
- Toss cooked Pasta with Sauce & top with DeNunzio's Parmesan Cheese