

CLASSIC BOLAGNESE PASTA SAUCE

8	16	32	SER	
8	16	32	SLICES	BACON CUT UP
1	2	4	EA.	LARGE ONION
1	2	4	EA.	CARROT
1	2	4	EA.	CELERY STOCK
1	2	4	TSP	BUTTER
1 ½	3	6	LB.	GROUND BEEF
1	2	4	CUP	RED WINE
1	2	4	CAN	DICED TOMATOES
1	2	4	CAN	TOMATO PASTE
<u>SALT & PEPPER TO TASTE</u>				
1	2	4	TSP	OREGANO
1	2	4	TSP	THYME
1	2	4	TSP	HOT PEPPER FLAKES
<u>(OPTIONAL)</u>				
1	2	4	LB	PASTA
¼	½	1	CUP	FRESH PARSLEY CHOPPED
<u>(GARNISH)</u>				
<u>PARMESAN CHEESE</u>				

HEAT A LARGE HEAVY BASE POT OR DUTCH OVEN. ADD DICED BACON, COOK UNTIL BROWN

1. ADD BUTTER & DICED ONION, CARROT & CELERY (MIROPOIS) COOK OVER MEDIUM HOT HEAT UNTIL IT BROWNS & CARMELIZES (A GOOD 10 MIN)
2. ADD THE MEAT, COOK ON MEDIUM HIGH HEAT UNTIL WELL, BROWNEED, STIRRING OFTEN.
3. ADD WINE, COOK OVER HIGH HEAT UNTIL, STIR WELL, TURN HEAT TO MEDIUM, COOK DOWN COMPLETELY.
4. ADD TOMATOES & TOMATO PASTE. ADD SALT & PEPPER TO TASTE, OREGANO & THYME & DRIED CHILI PEPPERS IF USING. BRING TO A BOIL, REDUCE HEAT & SIMMER 2 HOURS.

5. SERVE WITH PASTA OF YOUR CHOICE, SPRINKLE WITH PARMESAN CHEESE & PARSLEY.
6. TURN PASTA INTO THE HEATED SERVING DISH, TOSS IN BUTTER
7. POUR EGG MIXTURE OVER & TOSS UNTIL PASTA IS WELL COATED.
8. ADD BACON, CHEESE & PARSLEY, TOSS TO MIX
9. SEASON WITH PEPPER TO TASTE.