

SUZANNE BROWN



~~SUMMER~~<sup>TM</sup>

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Autumn

# Bolognese Sauce

1 tablespoon olive oil

3 tablespoons butter

1/2 cup chopped yellow onion

2/3 cup diced celery

2/3 cup diced carrot

3/4 pound ground beef chuck

Salt + freshly ground pepper (to taste)

1 cup whole milk

1 cup dry white wine

1 1/2 cups canned Italian plum tomatoes, chopped (with the juices)

Place the oil, butter and chopped onion in a large pot over medium heat and stir until the onion becomes translucent. Add the celery and carrots, and cook for 2-3 minutes, stirring frequently. Add the ground beef, a pinch of salt and pepper and stir well until the beef has turned just brown, then add the milk, reduce the heat slightly and simmer, stirring frequently, until the milk has been absorbed. Add the wine and simmer until it evaporates. Finally, stir in the tomatoes, lower the heat and simmer, uncovered for approximately 3 hours, stirring occasionally. Note: If the mixture begins to dry out as it cooks, simply add 1/2 cup of water as necessary (the end sauce should be dry and beefy, not watery!) Season with salt and pepper to taste before serving over cooked pasta + topping with grated Parmesan cheese. Serves 4-6.

