

Bolognese sauce	
Yield	<u>Method:</u>
Ingredients	Quantity
Ground beef	8 oz.
Ground pork	8 oz.
Carrot (fine dice)	2 oz.
Celery (fine dice)	2 oz.
Onion (fine dice)	2 oz.
Extra Virgin Olive oil	1 oz.
Tomato Peeled and chopped	16 oz.
Milk	2 oz.
Red wine	1 oz.
Salt	TT
Pepper	TT
Bay leaf	2 each
Water	As needed.

Directions:

- In a heavy bottomed pan brown, the meat.
- Add carrot, celery and onion and sweat in the cooked meat.
- Add wine.
- Add tomato.
- Bring to a boil and reduce to a simmer.
- Cook until any water is evaporated.
- Add milk.
- Toss with pasta of choice.