



WEEKDAYS 1e|12p|c



Mario Batali's Ragu Bolognese

skill level

easy

time

60-120min

servings

5

cost

\$

Contributed by: [Mario Batali](#)

Top your pasta with this delectable meat-based sauce and a generous portion of freshly grated Parmigiano-Reggiano.

ingredients

1/4 cup Extra Virgin Olive Oil
 2 tablespoons Butter
 2 medium Onions (finely chopped)
 4 ribs Celery (finely chopped)
 2 Carrots (finely chopped)
 5 Garlic cloves (sliced)
 1 pound ground Pork
 1 pound ground Veal
 4 ounces Pancetta or Slab Bacon (run through the medium holes of the butcher's grinder)
 1 4.5-ounce tube of Tomato Paste
 1 cup Whole Milk
 1 cup Dry White Wine
 1/2 cup Parsley (leaves picked and chopped)
 Salt
 1 1/2 pounds Fresh Tagliatelle
 1/2 cup freshly grated Parmigiano-Reggiano (plus more for garnish)

kitchenware

- Chef's Knife
- Cutting Board
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons
- Long Stirring Spoon

steps

ingredients per step

instructions

| | | |
|---|---|---|
| 1 | 1/4 cup Extra Virgin Olive Oil 2 tablespoons Butter | In a 6- to 8-quart heavy-bottomed pot, heat the olive oil and butter over medium heat until melted. |
| 2 | 2 medium Onions (finely chopped) 4 ribs Celery (finely chopped) 2 Carrots (finely chopped) 5 Garlic cloves (sliced) | Add the onions, celery, carrots, and garlic, season with salt, and cook until the vegetables are translucent but not browned, about 5 to 7 minutes. |
| 3 | 1 pound ground Pork 1 pound ground Veal 4 ounces Pancetta or Slab Bacon (run through the medium holes of the butcher's grinder) | Add the veal, pork, and pancetta, increase the heat to high and brown the meat, stirring frequently. Cook for 10 to 15 minutes, or until the meat is dark brown and the fat has rendered out completely. There will be a shallow pool of fat in the pan. This is desirable. |
| 4 | 1 4.5-ounce tube of Tomato Paste 1 cup Whole Milk | Add the tomato paste and cook it in the fat for 2 to 3 minutes, or until the color is rusty orange. Add the milk and cook until almost completely reduced. |

5

1 cup Dry White Wine

Add the wine and bring just to a boil, then reduce the heat to medium-low and simmer for 2 to 3 hours. Season the ragu with salt, remove from the heat, and let cool.

6

Sauce can be stored in an airtight container for 1 week in the fridge or frozen for up to 6 months.

7

Salt
1 1/2 pounds Fresh Tagliatelle

To serve, bring a large pot of salted water to a boil. Cook pasta 1 minute short of the packaged instructions. Drain, reserving pasta water for sauce.

8

In a large saute pan heat about 1 1/2 to 2 cups of sauce over medium. Add the cooked pasta and about a 1/2 cup of reserved pasta water. Stir to coat pasta.

9

1/2 cup freshly grated Parmigiano-Reggiano (plus more for garnish)
Olive Oil
1/2 cup Parsley (leaves picked and chopped)

Add 1/2 cup of Parmigiano and 4 tablespoons of olive oil. Stir until creamy. Toss in the chopped parsley.

10

Serve and garnish each plate with a generous amount of freshly grated Parmigiano-Reggiano.

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