

Ragu Bolognese

Recipe courtesy Mario Batali



Prep Time:	15 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 servings
Cook Time:	1 hr 30 min		

Ingredients

- 5 tablespoons extra-virgin olive oil
- 3 tablespoons butter
- 1 carrot, finely, diced
- 1 medium onion, diced
- 1 rib celery, finely diced
- 1 clove garlic, sliced
- 1 pound veal, ground
- 1 pound pork, ground
- 1/4 pound pancetta or slab bacon, ground
- 1/2 tube tomato paste
- 1 cup milk
- 1 cup dry white wine
- Kosher salt and freshly ground black pepper
- Parmigiano-Reggiano, for grating

Directions

In a 6 to 8-quart, heavy-bottomed saucepan, heat the olive oil and butter over medium heat. Add the onions, celery, and garlic and sweat over medium heat until the vegetables are translucent and soft but not browned, about 10 to 15 minutes. Add the veal, pork, and pancetta and stir into the vegetables. Add the meat over high heat, stirring to keep the meat from sticking together until browned. Add the tomato paste, milk, and wine and simmer over medium-low heat for 1 to 1 1/2 hours. Season with salt and pepper, to taste, and remove from the heat.

When ready to use, the cooked pasta should be added to a saucepan with the appropriate amount of hot ragu Bolognese, and tosses so that the pasta is evenly coated by the ragu.
