

# bolognese

Serves 6 to 8

2 celery stalks

2 carrots

2 cloves garlic

2 onions

3 tablespoons olive oil

3 tablespoons butter

1 ounce pancetta,  
very finely chopped or  
minced

2 pounds ground beef

Kosher salt and freshly  
ground black pepper

1½ cups red wine

2 bay leaves

Leaves from 2 sprigs  
fresh thyme

One 14-ounce can whole  
San Marzano tomatoes,  
crushed by hand

1 cup whole milk  
(lactose-free is fine)

1 pound pasta (fettuccine  
or pappardelle works  
best)

Freshly grated  
Parmigiano-Reggiano,  
for serving

You would be hard-pressed to find a child—or an adult—who doesn't like Bolognese sauce. Make a big batch so you can freeze some to always have on hand.

Cook this long and slow to extract every last ounce of flavor. It becomes even more flavorful if cooked a day in advance.

1. Finely chop the celery, carrot, garlic, and onion. You can also pulse them in a blender, but be sure they retain some integrity and don't turn into a paste. (I often do the onion and garlic together, then the carrot and celery together, and then I combine them all in a bowl.) Set aside.

2. In a large heavy-bottomed saucepan, heat the oil and butter over low to medium heat. Be careful not to let the butter burn. Add the pancetta, just to soften it. Then add the celery, carrot, garlic, and onion mixture and stir to coat well. Sweat the vegetables in the pan, stirring every now and then, for a good 10 to 12 minutes. You want them to melt and break down. Then add the meat, crumbling it in with your hands as you go. Leave it to sear and take on color. Turn it often with a spoon or spatula to make sure the meat is browned and has "caught" the bottom of the pan a little.

3. Season with the salt and pepper. Add the wine and bring to a simmer to cook out the alcohol. Add the bay leaves, thyme, and tomatoes, and stir to combine. Bring the sauce to a boil, then reduce the heat to maintain a gentle simmer and cook until it has reduced slightly, 5 to 10 minutes. Add the milk. Cover the pan, reduce the heat to low, and simmer very gently for 1 to 1½ hours. Taste and adjust the seasoning.

4. Meanwhile, bring a large pot of salted water to a boil. Cook the pasta according to the directions on the package. Drain the pasta.
5. Serve the sauce over the pasta, topped with a good grating of Parmigiano.

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#### STANLEY'S TIP

A heat diffuser can be used to keep your heat consistent, allowing you to cook long and slow.