Bolognese

Make-ahead · Serves a crowd · Serves 6

Ken's note: TBD

A slow-simmered meat sauce, richer and meatier than a marinara, with a little milk to soften the tomato. It's better the next day and freezes well. Serve on dried tagliatelle, pappardelle, rigatoni, or spaghetti, or in a lasagna.

Ingredients

- 2 Tbsp olive oil
- 3 oz pancetta or bacon, finely chopped (optional)
- 1 onion, finely chopped
- 1 carrot, finely chopped
- 1 celery stalk, finely chopped
- 3 garlic cloves, minced
- 1 lb ground beef (chuck)
- ½ lb ground pork
- 2 Tbsp tomato paste
- ¾ cup dry white or red wine
- ¾ cup whole milk
- 2 cups Marinara (Sauces), or 1 can (28 oz) crushed tomatoes
- 1 cup beef or chicken stock (see Chicken Stock)
- 1 bay leaf
- Pinch of nutmeg
- Salt and black pepper
- 1½ lb dried pasta, and grated Parmesan, to serve

Method

1. Warm the oil in a large heavy pot over medium heat. Cook the pancetta until it renders, then add the onion, carrot, and celery with a pinch of salt and cook until soft, 8–10 minutes. Add the garlic for 1 minute.
2. Raise the heat to medium-high, add the beef and pork, and break them up. Cook until the meat has browned and the liquid has cooked off, 10–12 minutes. Stir in the tomato paste for 1–2 minutes. Add the wine and boil until nearly gone.
3. Add the milk and simmer until absorbed, about 5 minutes. Add the marinara, stock, bay leaf, and nutmeg. Bring to a bare simmer, partly cover, and cook 2–3 hours on low, stirring now and then, adding a splash of stock if it gets dry. It should be thick, with the fat glossy on top. Taste and salt at the end.
4. Cook the pasta (see Pasta Basics). Toss with the sauce and a splash of pasta water, and serve with Parmesan.