



Bolognese Sauce

4 cups

Prep time – 20 minutes

Cook time – 30-45 minutes 2 TBS. olive oil

1 carrot, finely chopped

1 stalk celery, finely chopped

1/2 cup yellow onion, finely chopped

1 large clove garlic, minced

1 pound ground veal

1/2 pound finely chopped Pancetta

1 cup dry red wine

2- 16oz. cans tomato sauce

1/2 tsp. salt

1/4 tsp. black pepper Heat over medium high heat a heavy bottomed non reactive pan. Add olive oil. Sauté carrot, celery, onion and garlic until onion is transparent, about 3-4 minutes. Add veal and pancetta and sauté until golden brown. Deglaze with wine and sauté until just about evaporated. Add tomato sauce to mixture, season with salt and pepper. Simmer on medium low for about 30 to 45 minutes or until thick.