

A recipe from



Bolognese Sauce

Ingredients

2 Tbsp unsalted butter
1/4 cup [Racconto Extra Virgin Olive Oil](#)
1 small onion, chopped
1 carrot, chopped fine
1 celery rib, chopped fine
1/2 lb ground chuck
1/2 lb ground veal
1/2 lb ground pork
freshly grated nutmeg to taste
1 cup dry white wine
1/2 cup [Racconto Grated Pecorino Romano Cheese](#)
3 – 24 oz cans [Bella Terra Diced Tomatoes](#)



Total Prep Time: 90 minutes

Serves: 8

Preparation

In large heavy saucepan heat oil and butter over moderately high heat until foam subsides. Sauté onion, carrot, and celery, stirring 2 minutes. Add beef, veal, and pork and cook, stirring, 5 minutes, or until meat is no longer pink. Season mixture with salt and pepper. Add nutmeg (optional) and cook, stirring for a few minutes.

Add wine and cook, stirring occasionally, until liquid is evaporated, about 10 minutes. Add tomatoes to sauce pan and stir into meat mixture. Bring tomato sauce to a boil, reduce and simmer sauce uncovered on low, stirring occasionally, 1 hour and 15 minutes (sauce will be thickened but there will be oil that rises to the top). Season with salt and pepper.

After sauce is completely cooked stir in grated Romano.

Sauce may be made ahead and cooled. It will last three days in the refrigerator or longer in the freezer.