



PASTA BOLOGNESE

Bolognese is a slow-cooked meat sauce that should give your pasta a warm hug, not a pat on the head.

What does that mean? The final step of mixing the pasta with the sauce is almost as important as the ingredients in the sauce itself – make sure the pasta is lightly coated with sauce

This is a dish of pasta & meat sauce, not just sauce dolloped on pasta.

INGREDIENTS *(Makes 4 servings)*

- 1-pound Pine Street Market's Bolognese Blend
or 1-pound Ground Beef & 4 oz. Pine Street Market Guanciale, small diced
- 1 tablespoon Olive Oil
- 1 Onion, minced
- 1 Carrot, minced
- 2 tbsps. Tomato Paste
- 2 cloves Garlic, minced
- ½ tsp. Nutmeg, grated
- ¼ tsp. Ginger, ground
- 1 cup White Wine, Pinot Grigio is best
- 2 cups Bone Broth or Chicken Stock
- 1 cup Whole Milk
- 1-pound fresh Pappardelle, or other wide pasta
- 2 tablespoons Parmesan Cheese, ground or shredded
- 2 tablespoons Salted Butter, cubed and at room temperature
- 1/4 cup Flat Leaf Parsley, rough chopped
- Salt and pepper, to taste

PREPARATION

- In a Dutch oven, or large pot, over medium heat, add oil and cook the Bolognese Blend until it begins to brown and crumble, about 5 minutes. Remove the meat and set aside on a clean plate.
- Return the pan to the heat, add the onion and carrot, season with salt and pepper, and cook until fragrant, 2-3 minutes.
- Add tomato paste, garlic, and spices, and stir to combine. Cook for 1 minute, with stirring. Add the white wine to the pan. Bring to a simmer and reduce by half.
- Add broth, milk, and the cooked meat and simmer until reduced by half, stirring occasionally. The point here is "low and slow." The longer these flavors meld together, the better. You want the sauce to be thick – think meatier, less brothy. If

you reduce too much, reserve some of the pasta water to add to the sauce before serving.

- While the sauce is cooling, cook the pasta in a large pot of salted, boiling water.
 - TIP: To warm your serving bowls, add a scoop of hot pasta water to your serving bowls, gently swirl around, and toss out before adding your pasta.
- Add the pasta to the sauce and stir in butter, parsley, and cheese. Taste and adjust seasoning. Serve immediately in warm pasta bowls. Top with additional Parmesan cheese, if desired.