



How to Make Bolognese Sauce

Jacob · 30/09/2024



Prep Time

3 hrs 35 mins

Difficult

Medium

Servings

6

Description

This homemade Bolognese sauce is dedicated to the late great Marcella Hazan. She was considered the Julia Child of Italian food. At a time when most Americans thought Bolognese was spaghetti sauce with chunks of hamburger, Marcella taught us just how magnificent this meat sauce could be. I like to toss it with some mezzigatoni and serve it with a little grated Parmesan cheese and a sprinkle of parsley.

Ingredients

- - 2 tablespoons butter - 1 tablespoon olive oil - 1 cup finely diced onion - ½ cup finely diced celery - ½ cup finely diced carrot - 1 pinch salt - 1 ½ pounds ground beef - 1 ½ teaspoons salt - ½ teaspoon ground nutmeg - 1 pinch cayenne pepper
- or to taste - freshly ground black pepper to taste - 1 ½ cups 2% milk - 2 cups white wine - 1 (28 ounce) can whole Italian plum tomatoes (preferably San Marzano) - 2 cups water
- or as needed

Instructions

1. Melt butter with olive oil in a large saucepan over medium heat. Add onion
2. celery
3. carrot
4. and 1 pinch salt; cook and stir until onion turns translucent
5. about 5 minutes. Stir ground beef into vegetables; cook and stir until meat is crumbly and no longer pink
6. about 5 minutes. Season with 1 1/2 teaspoons salt
7. nutmeg
8. cayenne pepper
9. and black pepper. Pour milk into ground beef mixture and bring to a simmer. Cook
10. stirring frequently
11. until most of the milk has evaporated and the bottom of the pan is still slightly saucy
12. about 5 minutes. Increase heat to medium-high and pour in white wine; cook and stir until wine has mostly evaporated
13. about 5 minutes. Pour tomatoes with juice into a large mixing bowl; crush them with your hands until they resemble a chunky sauce. Pour tomato mixture into ground beef mixture; fill the tomato can with 2 cups water and stir into sauce. Bring to a boil. Reduce heat to low and simmer
14. stirring often
15. until mixture cooks down into a thick sauce
16. at least 3 hours but preferably 4 to 6 hours. Skim fat from the top of sauce if desired. Add more water if sauce is too thick. Taste and adjust seasonings before serving.