



Old Italian Meat Sauce

Jacob · 30/09/2024



Prep Time

3 hrs 45 mins

Difficult

Medium

Servings

20

Description

This Italian meat sauce with mushrooms is robust and hearty. Serve over your favorite pasta with Parmesan cheese if desired.

Ingredients

- - 2 pounds lean ground beef - 1 pound ground pork - 2 tablespoons olive oil - 2 onions
- chopped - 1 clove garlic
- crushed - 3 cups red wine
- divided - 2 pounds fresh mushrooms
- sliced - 4 tablespoons chopped fresh oregano - $\frac{1}{4}$ teaspoon dried rosemary - $\frac{1}{4}$ teaspoon chopped fresh thyme - 3 (29 ounce) cans tomato sauce - 1 (6 ounce) can tomato paste

Instructions

1. Heat a large skillet over medium heat. Cook beef and pork in the hot skillet until crumbly and no longer pink
2. 5 to 7 minutes. Remove from the heat and set aside. Warm olive oil in another large skillet over medium heat. Sauté onions and garlic in hot oil until onions are tender
3. about 5 minutes. Pour in 1/2 cup wine; mix well. Add mushrooms
4. oregano
5. rosemary
6. and thyme to onion mixture. Pour in another 1/2 cup wine; cook and stir until mushrooms are tender
7. about 5 minutes. Add browned meat
8. tomato sauce
9. and tomato paste to mushroom mixture. Reduce the heat and simmer for 1 hour. Pour in remaining 2 cups wine. Continue simmering for 2 to 3 hours
10. stirring occasionally; serve.