

Traditional Bolognese

Yield: 20 quarts

10	lb	Ground Beef
5	lb	Ground Lamb
5	lb	Ground Pork (Sofrito)
1	c	Shallot, small dice
6	c	Onion, small dice
1	c	Garlic, fresh minced
5	c	Carrot, small dice
1	c	Roasted Garlic
1/2	c	Celery, small dice
2 3/4	c	Tomato paste
1 1/2	c	White Wine
3	#10 can	Crushed tomatoes
4	tsp	Ground Nutmeg (Bouquet Garnis)
2	Tbs	Rosemary, chopped
2	Tbs	Sage, chopped
2	Tbs	Thyme, chopped
1 1/2	c	Parsley, chopped
1/2	C	Salt
1/4	C	White pepper

1. Saute meat until cooked through, drain excess fat, set aside
2. Saute sofrito in separate large thick bottom pot, until onions are tender
3. Deglaze pan with tomato paste and white wine
4. Add crushed tomatoes, herbs (except parsley), nutmeg and pepper
5. Simmer for about 45 minutes or until sauce reduces by up to 1/3
6. Remove from heat and stir in parsley and add salt
7. Season with more salt if necessary to taste
8. Allow to sit for up to 3-days before serving