

Bolognese Sauce

via A Ginger Mess

Ingredients

4 slices bacon chopped
1 lb. meatloaf mix (beef, veal, pork)
1 T butter
1 sweet onion diced
1 stalk celery, finely chopped
2 large carrots, peeled and finely chopped
1 package button mushrooms, finely chopped
1 cup milk
1 cup white wine (I used Riesling)
2 cans stewed tomatoes
1/2 tsp oregano
1/2 tsp basil
1 tsp salt

Directions

1. In a large pot cook the chopped bacon till crisp.
2. Remove from pot to drain. Set aside.
3. Add the butter, onion, celery, and carrots and sauté until soft but don't let them turn brown.
4. Add the meatloaf mixture, salt, oregano, and basil. I found this in the grocery store premixed. Otherwise it's a combination of ground veal, pork and beef.
5. Once the meat is nearly cooked add the milk and bring to a boil. Reduce heat to low and simmer 15 minutes. Next add the wine and simmer another 15 minutes.
6. Finally, add the tomatoes, bacon, and mushrooms making sure to break up the tomatoes in the pot. Simmer on low for 3 hours.

Serve over pasta and top with grated Parmesan cheese enjoy!

