

Pasta Bolognese



A version of Bolognese sauce inspired by the season and our local ingredients.

Ingredients:

8 ounces bacon
1 pound bulk spicy Italian Sausage (or sausage links removed from the casing)
1 pound ground beef
2 each medium carrots
1 each stalk celery
2 each medium onions
2 each large garlic cloves
1 cup Century Vines Zinfandel, or other Kunde red wine
2 each cans "Cento" brand 28 ounce size diced San Marzano tomatoes (or other quality canned diced tomatoes)
1-2 cups beef broth
3 each sprigs fresh thyme (dried can be substituted in a pinch)
2 each bay leaves, fresh preferred
3 each sprigs fresh flat leaf parsley, additional chopped to sprinkle on top to finish
1 each rind of Parmegiano Reggiano
½ teaspoon red pepper flakes
Salt and pepper to taste
2 each 9 ounce packages of fresh pasta like Linguini or Fettuccini
Butter for noodles as needed
Parmegiano Reggiano, shaved on top to finish



Preparation:

Cut bacon into a small dice. In a large heavy pot brown the bacon to a crisp, add the sausage and ground beef, cook on medium high heat until browned. While meats are browning put carrots and celery into a food processor, blend until finely minced and add mixture to browning meat. Cut onions into a small dice, mince the garlic and add both to the pot, reduce heat to medium and sweat onions until translucent. Add wine to the pot, cook until wine is mostly evaporated and the alcohol has cooked out. Add the canned tomatoes, 1 cup of beef broth, herbs, parmesan rind, and pepper flakes. Simmer on low for at least 2 hours, stirring occasionally. Sauce can be simmered (after all vegetables and meat are browned) in slow cooker on low, in a 300 degree oven or on the stovetop on low for 4-6 hours.

Cook pasta in lightly salted water according to package directions. Toss with butter to keep noodles from sticking together. If the sauce is too thick add some of the pasta water to the sauce and stir.

Plate a hearty portion of noodles on each plate, top with a good amount of the Bolognese sauce and add shaved parmesan to finish the dish.

Serves 4-6

Serve with:

Kunde Family Winery Reserve Century Vines Zinfandel