

Bolognese Sauce



Ingredients:

1	Tb	Olive Oil
¼	c	Onion, finely minced
¼	c	Carrot, finely diced
¼	c	Celery, finely diced
250	gm	Ground Beef
½	ts	Salt
1	pn	Black Pepper, ground
2-3	T	Red Wine (optional)
¼	c	Beef Broth
360	ml	<i>Nana Pasta Sauce Amatriciana (or Traditional)</i>
¼	c	Milk or Cream (optional)

Preparation:

In a medium saucepot, heat the olive oil and sauté the onion, carrot, and celery for a few minutes. Then add the ground beef, along with salt, black pepper, and the red wine. Sauté until the meat is browned.

Add the beef broth and *Nana Pasta Sauce*. Reduce heat to low; cover and simmer for about 30-minutes, stirring occasionally.

If the sauce gets too dry before the end of the cooking time, add a splash of water as needed. However, the sauce should reduce and thicken towards the end of the cooking time.

When the sauce is done simmering, you can optionally add a little milk or cream to finish it off.

Serve over your favorite long pasta, such as tagliatelle, fettuccini, linguini, spaghetti, etc.

www.nanaproducts.com



For best results always use *Nana* Pasta Sauce.