



Italy
Bologna

Ragu Bolognese



- ❖ Heat the oil and butter in a large pot over medium high heat.
- ❖ Sauté the carrots, celery, onions, and garlic in the oil mixture.
- ❖ Remove the casings from the sausage. Add the sausage meat and ground sirloin to the pot. Mince together and cook until done over medium heat.
- ❖ Stir in the wine and heat until the wine is mostly evaporated.
- ❖ Stir in the remaining ingredients.
- ❖ Simmer *uncovered* for at least 90 minutes, stirring occasionally.
- ❖ Server with spaghetti or bow tie noodles.

Ingredients

Serves 6

- 2 *tablespoons olive oil*
- 2 *tablespoons butter*
- ½ *cup chopped carrots*
- ½ *cup chopped celery*
- 1 *cup chopped onions*
- 4 *cloves minced garlic*
- 2 *hot Italian sausages*
- ½ *pound ground sirloin*
- ½ *cup dry red wine*
- 2 *cans (28 oz.) stewed tomatoes*
- 1 *can (28 oz.) crushed tomatoes*
- 1 *can (6 oz.) tomato paste*
- 1 *teaspoon salt*
- 1 *tablespoon oregano*
- 1 *tablespoon basil*
- 1 *tablespoon marjoram*
- 1 *teaspoon pepper*

