



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Bolognese Sauce (slightly rewritten to remove all of Anne Burrell's vulgarity)

Enough to top 1 pound of dried pasta

1 large onion or 2 small, cut into 1-inch dice
2 large carrots, cut into ½-inch dice
3 ribs celery, cut into 1-inch dice
4 cloves garlic
Extra-virgin olive oil, for the pan
Kosher salt
3 pounds ground chuck, brisket or round or combination
2 cups tomato paste
3 cups hearty red wine
Water
3 bay leaves
1 bunch thyme, tied in a bundle

1. In a food processor, puree onion, carrots, celery, and garlic into a coarse paste. Heat a large pan over medium heat; add a slick of oil. Add the pureed vegetables and season generously with salt. Bring the pan to medium-high heat and cook until all the water has evaporated and they brown, stirring frequently, about 15 to 20 minutes.
2. Add the ground beef and season again generously with salt. Cook, stirring occasionally, 15-20 minutes, until browned.
3. Add the tomato paste and cook until brown, 4 to 5 minutes. Add the red wine. Cook until the wine has reduced by half, another 4 to 5 minutes.
4. Add water to the pan until water is about 1 inch above the meat. Toss in the bay leaves and the bundle of thyme and stir to combine. Bring to a boil over medium-high heat, then reduce to a simmer, stirring occasionally. As the water evaporates you will gradually need to add more, about 2 to 3 cups at a time. Simmer, stirring occasionally, for 3½ to 4 hours. Adjust the seasoning with salt and serve immediately.