



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Classic Bolognese (from Cooks Illustrated)

Enough to top 1 pound of dried pasta

If you double this recipe – and considering how well it freezes and reheats, you should – the simmering times will need to be extended.

3 tablespoons unsalted butter
2 tablespoons minced onion
2 tablespoons minced carrot
2 tablespoons minced celery
 $\frac{3}{4}$ pound ground beef chuck
table salt
1 cup whole milk
1 cup dry white wine
1 (28 ounce) can whole tomatoes, packed in juice, chopped fine, with juice reserved

1. Heat butter in large, heavy-bottomed Dutch oven over medium heat; add onion, carrot, and celery and sauté until softened but not browned, about 6 minutes. Add ground meat and $\frac{1}{2}$ teaspoon salt; crumble meat with edge of wooden spoon to break apart into tiny pieces. Cook, continuing to crumble meat, just until it loses its raw color but has not yet browned, about 3 minutes.
2. Add milk and bring to simmer; continue to simmer until milk evaporates and only clear fat remains, 10 to 15 minutes. Add wine and bring to simmer; continue to simmer until wine evaporates, 10 to 15 minutes longer. Add tomatoes and their juice and bring to simmer; reduce heat to low so that sauce continues to simmer just barely, with an occasional bubble or two at the surface, until liquid has evaporated, about 3 hours. Adjust seasonings with extra salt to taste and serve. (Can be refrigerated in an airtight container for several days or frozen for several months. Warm over low heat before serving.)