

Classic Meat Sauce

Makes 8 – 10 servings

Adapted from Bon Appetit Magazine

- 4 Tb extra-virgin olive oil
- 4 medium onions, finely diced
- 4 celery ribs, finely diced
- 4 carrots, peeled and finely diced
- 4 cloves garlic, minced
- 1 lb ground beef
- 1 lb ground veal
- 6 oz pancetta or guanciale, finely chopped
- 1 cup dry red wine
- 1 tsp crushed red pepper
- 8 cups beef stock
- ½ cup tomato paste
- Salt

Heat oil in a large Dutch oven over medium-high heat. Add onions, celery, and carrots. Cook until soft, stirring occasionally – about 10 minutes. Add garlic and cook for 1 minute. Add beef, veal, and pancetta. Cook – stirring and breaking meat apart – until browned (another 15 minutes or so). Add the wine and bring to a simmer, stirring while it cooks and scraping the fond from the bottom of the pan. When it comes to a boil, continue cooking for one minute. Add the crushed red pepper, stock, tomato paste, and salt. Reduce to a gentle simmer and cook – stirring occasionally for 2 or 3 hours. Sauce can be made a day or two in advance and stored in the refrigerator.