



PORK & MUSHROOM BOLOGNESE

WESTERN EUROPEAN

ROADMAP

1. In a large ceramic cast iron pot over medium heat, add olive oil, sausage & mushrooms. Sauté & break up the sausage using a spatula for 4-5 minutes or until the sausage is crumbled & beginning to brown.
2. Add, diced onion, carrot, celery, granulated onion, oregano, chili flakes, bay leaf, salt & pepper. Sauté for another 4 minutes to get the veg going & the spices blooming.
3. Stir in tomato paste to wake the flavor for a minute, then add in wine & let simmer for about 8 minutes - just until it's cooked down a bit. Add in milk & simmer for another 5 minutes - uncovered.



SERVINGS
6 - 8



ACTIVE TIME
20 MIN



TOTAL COOK TIME
1 HOUR 30 MIN

INGREDIENTS

- 2 Tbsp. Olive oil
- 2 lbs. Pork sausage - removed from casing
- 8 oz. Cremini or button mushrooms - small dice
- 1 large yellow or white onion - small dice
- 1 large carrot - small dice
- 1 celery stalk - small dice
- 2 fresh garlic cloves - grated or minced
- 1/2 tsp. Granulated onion
- 1 tsp. Dried oregano

- 1/2 tsp. Red chili flake
- 1 bay leaf
- 1/2 tsp. Salt
- 1/4 tsp. Black pepper
- 1/4 C. Tomato paste
- 1 1/2 C. Red wine - Burgundy or any dry red you like to drink.
- 28 oz. Passata or tomato puree
- 1 tsp. Honey
- 1 1/4 C. Whole milk

1 lb. Fettuccini, Tagliatelle, Pappardelle or even orecchiette

1 C. Parmesan or Pecorino - finely grated with a microplane or the side of your box grater with the tiniest holes

4. Add passata or tomato puree & honey. Stir together, cover with a lid & simmer over medium low heat for 30 - 40 minutes.
5. While Bolognese is simmering, make pasta 2 minutes short of package directions as it will continue to cook when tossed with your Bolognese.

NOTES: Don't forget to add at least 1 tablespoon of salt when adding pasta to boiling water.

Before draining pasta, remove about 2 cups of the starchy pasta water to thin your sauce as needed.

6. Check Bolognese for seasoning, add salt if needed. Toss pasta into your pot of sauce, add some starchy water to loosen & 1/2 C. Grated cheese. Bowl or plate it up & top with more cheese.

Due to the seasoning & flavor from the sausage, this Bolognese comes together in no time. Most Bolognese recipes take well over 3 hours.

Don't tell anyone. They'll think it took you all day. It's your secret!