Ragu Bolognese

Description

One of Derek's favorites, this is a hit. Serve it with plenty of garlic bread.

Summary

Yield: 7
Source: Tracy Dicamillo - Taste of Home
Prep Time: 2 1/2 hours
Category: Desserts
Cuisine: Italian

Ingredients

- 1 lb ground beef
- 1/2 lb ground pork
- 1/4 lb bacon strips, diced
- 2 medium onions, chopped
- 2 celery ribs, chopped
- 2 small carrots, chopped
- 4 cloves garlic, minced
- 1 cup dry red wine or beef broth
- 1 can (28 oz.) crushed tomatoes
- 1 can (15 oz.) tomato sauce
- 2 tbsp tomato paste
- 2 bay leaves
- 2 tsp sugar
- 1 tsp salt
- 1/2 tsp dried thyme
- 1 tsp dried oregano
- 1 tsp each ground cumin,nutmeg and pepper
- 1/2 cup heavy whipping cream
- 2 tbsp butter
- 2 tbsp minced fresh parsley
- 1 cup grated parmesan cheese
- Hot cooked pasta and additional parmesan cheese

Instructions

In a dutch oven, cook the beef, pork, bacon, onions, celery and carrots over medium heat until meat is no longer pink; drain. Add garlic: cook 2 minutes longer. Add wine; cook for 4 - 5 minutes or until liquid is reduced by half.

Stir in the tomatoes, tomato sauce, tomato paste, bay leaves, sugar and seasonings. Bring to boil. Reduce heat; simmer, uncovered, for 1-1/2 to 2 hours or until thickened, stirring occasionally. Discard bay leaves, Add the cream, butter and parsley; cook 2 minutes longer. Stir in cheese. Serve with pasta and additional cheese.