

JR'S BOLOGNESE

YIELDS ~6 QUARTS JR RICHARDSON

In a large pan cook bacon. Remove from pan, crumble, and transfer to large stock pot or Dutch oven. In reserved bacon grease sauté over medium heat yellow pepper, onion, carrot until tender, 6 – 8 min. Add garlic and sauté additional min. Add this mixture to bacon.

In the same pan, brown sausage and ground chuck. Add to bacon and vegetable mixture.

Add crushed tomatoes, tomato paste and seasonings. Stir to mix over medium heat.

Add heavy cream and red wine.

Continue to heat over medium-high heat. Once Bolognese begins to boil, reduce heat to simmer.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and is better if prepared up to 3 days in advance.
- Freezes well.
- Serve with pasta. The traditional pasta for Bolognese is tagliatelle, however you may also choose fettuccine. The sauce adheres nicely to the flat noodles. That said ... choose whatever pasta you prefer!



INGREDIENTS

1 lb bacon
1 yellow bell pepper, diced
1 large sweet onion, diced
1 carrot, shredded
3 stalks celery, chopped
2 cloves garlic, minced
3 lbs Jimmy Dean hot sausage
3 lbs chuck ground beef
2 28-oz can crushed tomatoes, preferably San Marzano
2 6-oz cans tomato paste
2 – 3 bay leaves
1 – 2 tbsps oregano
1 – 2 tbsps basil
1 tsp garlic salt
Dash cinnamon, optional
1 cup red wine
1 cup beef stock
5 tbsps heavy cream
Salt and pepper to taste
Parmesan cheese, freshly grated
Tagliatelle or Fettuccine pasta