

JR's Bolognese ... a dish for all occasions!

THE *Dish* *effortless*
ENTERTAINING®

February 21, 2024



Leslie and JR always welcome their guests with open arms and big smiles!

Dear Friends,

You may remember JR from the Cosmos video we did with his daughter, Forest, from their home in Linville a summer or two ago ... how time flies! With this newsletter, we bring you JR's fabulous Bolognese recipe. I featured this recipe in an Instagram post when I made it some time ago. Many of you asked for the recipe and we are delighted to share it. You will absolutely love this dish!

JR's Bolognese may be served for any occasion. It works for the most casual to the most elegant gatherings, and I'd serve this in any season. It's incredibly easy to prepare, and is even better when prepared in advance. Add a salad and hearty bread ... *effortless!*

From our home to yours,

Dee Dee

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JR's Bolognese

Yields ~6 quarts JR Richardson



INGREDIENTS

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

Printer-Friendly Recipe

Hester's Go-To Vinaigrette

Yields ~1 cup

Hester Hodde



INGREDIENTS

¼ cup balsamic vinegar
1 tbsp Dijon mustard
½ tbsp honey
1 lg garlic clove, minced
½ cup olive oil
Salt and pepper

[Printer-Friendly Recipe](#)

SOURCES & RESOURCES



Jovial Gluten Free Pasta

For gluten free pastas, consider Jovial. I love this company and feel their products are superior to many other gluten and grain-free products on the market. You can order online or find in your local grocery store.

[available here](#)



Parmesan Cheese and Cut Resistant Gloves

One of my favorite finds is the Kirkland Parmigiano Reggiano at Costco both for it's authenticity, quality, and price. Americas Test Kitchens also gives it their stamp of approval. One more tip ... don't throw the rind away! Add it to the bolognese or freeze for future stews and soups. YUM!

Be sure when grating cheese, you use my steel mesh gloves to protect your hands.

[available here](#)



Cheese Storage Bags

To store your cheese, consider the Formaticum Cheese Storage Bags to keep your cheese fresh longer.

[available here](#)



Meat Chopper

If you're unable to find the crushed San Marzano tomatoes, buy the whole tomatoes and crush in the pot with one of my favorite kitchen tools. This tool is also perfect when browning sausage and hamburger meats.

[available here](#)



Joseph Joseph Scoop Colander

When transferring, consider this Joseph Joseph spoon ... perfect!

[available here](#)

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“Thanks, DeeDee! Always enjoy your blog and have enjoyed so many of your recipes!”

ANN

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