

Bolognese Sauce #1

The best authentic Bolognese Sauce recipe straight from Bologna, Italy! This classic Italian pasta sauce is heavenly and easy to make!

Ingredients

- 4 ounces pancetta cut in to 1/4 inch cubes
- 1 medium carrot cut in to 1/4 inch cubes
- 1 small small onion cut in to 1/4 inch cubes
- 1 large rib celery cut in to 1/4 inch cubes
- 1 pound ground beef
- 1 1/4 cups dry white wine
- 28-ounce can crushed tomatoes with juice ideally San Marzano
- 1/4 cup heavy cream
- 1 pound pappardelle pasta or tagliatelle, cooked according to package directions
- [kosher salt](#) and freshly ground black pepper to taste
- grated Parmigiano Reggiano to taste, optional
- minced fresh Italian parsley to taste, optional

Instructions

- Heat a large pot over medium heat; add pancetta. Cook and stir until fat starts to render, 5 to 7 minutes.
- Add the soffritto of vegetables: carrot, onion, celery. Cook and stir until soft, about 5 minutes.
- Add the ground beef; break up with a wooden spoon and stir until lightly brown, 3 to 5 minutes. Drain and discard excess fat. Add wine and bring to boil; reduce heat and let simmer, stirring occasionally for 30 minutes, or until most of the wine evaporates.
- Add crushed tomatoes and their juices; stir. Simmer 30 minutes more. This is a good time to put water on to boil for your pasta. (Cook pasta according to package directions, timed to be ready just after you've stirred cream into the sauce. And reserve some of the pasta water for loosening the sauce if necessary.)
- Remove sauce from heat and stir in heavy cream.
- Season ragu with salt and freshly ground black pepper to taste. Add hot cooked pasta to sauce and gently toss to coat. Add reserved pasta water if necessary to loosen the sauce.
- Divide pasta and sauce among serving bowls. If desired, top with grated Parmigiano Reggiano cheese and minced fresh Italian parsley; serve.

Bolognese Sauce #2

Ingredients

- 1/4 cup extra-virgin olive oil, divided
- 1 medium onion, finely diced
- 1 medium carrot, finely diced
- 1 medium celery rib, finely diced
- 2 ounces pancetta, thickly sliced, finely diced
- 1/2 pound ground beef
- 1/2 pound ground veal
- 1/4 pound ground pork
- 2 garlic cloves, chopped
- 3/4 cup dry white wine
- 1 (28-ounce) can peeled Italian tomatoes, seeded and finely chopped, juices reserved
- 1 cup chicken stock or canned low-sodium broth
- 1/2 teaspoon dried thyme
- 1 bay leaf
- Kosher salt
- Freshly ground black pepper
- 1/4 cup heavy cream
- 2 pounds penne rigate
- Freshly grated Parmesan cheese, for serving

Directions

Gather the ingredients.

Heat 1 tablespoon of the olive oil in a large, heavy saucepan until shimmering.

Add the onion, carrot, celery, and pancetta and cook over moderate heat, stirring occasionally, until the vegetables are softened but not browned, about 8 minutes. Scrape the vegetable mixture into a large bowl.

Add the remaining 3 tablespoons of olive oil to the saucepan and heat until just shimmering. Add the beef, veal, and pork and cook over moderately high heat until just barely pink, about 5 minutes.

Return the vegetable mixture to the saucepan. Add the garlic and cook over high heat until fragrant, about 1 minute.

Add the wine and cook, stirring occasionally, until almost evaporated, about 8 minutes.

Stir in the tomatoes and their juices, the chicken stock, thyme, and bay leaf. Season with a generous pinch of salt and pepper and bring to a boil over high heat.

Cover partially and cook over moderately low heat for 1 hour. Discard the bay leaf. Stir in the heavy cream and cook the sauce just until heated through.

Meanwhile, in a large pot of boiling salted water, cook the pasta until al dente.

Drain well, return to the pot, add the sauce, and toss.

Serve the pasta in deep bowls and pass the Parmesan at the table.