

Bolognese Ingredients

- 1/2 large yellow onion, cut into 2-inch chunks
- 1 large carrot, peeled and thickly sliced
- 1 large rib celery, thickly sliced
- 2 tablespoons unsalted butter
- 1 pound ground beef
- 1/2 teaspoon table salt
- 1/8 teaspoon freshly ground black pepper
- 1/2 cup whole milk
- Pinch nutmeg
- 3/4 cup dry white wine
- 1 (28-ounce) can whole San Marzano or other good-quality tomatoes with thick juice
- 12 ounces cooked pasta, for serving

1. Chop the vegetables:

In a food processor, combine the onion, carrot, and celery. Pulse until finely chopped. Cook the vegetables:

In a deep, wide skillet over medium heat, melt the butter. Add the onions, carrots, and celery. Cook, stirring often, for 5 minutes, or until soft and translucent but not browned. Cook the beef:

Add the ground beef to the skillet with the sautéed vegetables. Add the salt and pepper. Break the meat up with a fork or a potato masher and cook over medium heat for 3 to 4 minutes, mashing it until it is crumbly and no longer pink. You are not actually browning the meat, just cooking it until it no longer looks raw. Simmer the meat and milk:

Add the milk to the skillet and simmer, stirring often, for about 4 minutes, or until the milk has almost completely evaporated. Stir in the nutmeg. Add the wine:

Add the wine to the skillet and continue to simmer for about 5 minutes, or until it has almost evaporated. Crush and add the tomatoes:

Pour the tomatoes into a bowl and squish them with your hands to break them up so there are no large pieces.

Add them to the skillet and bring the sauce to a simmer. Turn the heat to low and simmer the sauce for 15 to 20 minutes, stirring occasionally, until the sauce is thick. If the sauce begins to look dry, stir in 1 to 2 tablespoons hot water. Taste and add more salt and pepper if you feel it's needed. Serve:

Serve the sauce over a bed of cooked pasta.