



This dish is one of the most classic hits of all time. It can also be a classic bastardised punish if it's jammed with a tonne of stupid shit. God knows the signature bolognese recipe additions I've seen before have been nothing short of fucking bizarre, I've even made a few strange moves myself in the past – everything from barbecue sauce to Vegemite. Now, by all means, put whatever you want in your sauce, but the title of 'bolognese' loses its identity fast when ingredients like zucchini and capsicum enter the room. Made my way – I promise you a classic done right – it's like a good dance move you can rely on without landing on your arse in front of everyone.

SERVES:

6–8*

COOKING TIME:

under an hour

* depending on how sauce heavy you go



HECTOMETER: 4/10

KEY:

Feed the Team | Kiddo Friendly | Low Stress

INGREDIENTS

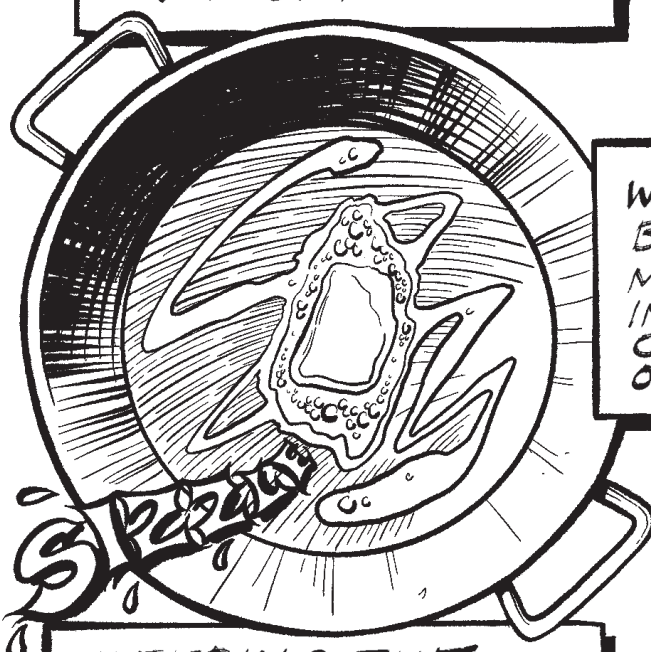
- 1 ONION
- 2 CARROTS
- 2 STICKS CELERY
- 150-200g PANCETTA (CAN SUBSTITUTE BACON)
- 25-30g BUTTER
- OLIVE OIL
- A BIT OVER 500g EACH OF PORK AND BEEF MINCE
- FRESH ROSEMARY, THYME OR OTHER SAVOURY HERB (OPTIONAL)
- GLASS OR 2 OF WINE (RED OR WHITE)
- 300g TOMATO PASTE
- 1 CUP MILK
- 1-2 CUPS CHICKEN STOCK
- SALT & PEPPER TO TASTE
- BAY LEAVES (WHO KNOWS IF THEY REALLY DO ANYTHING, ANYWAY, SO LET'S PLAY IT SAFE AT 2-3)
- 500-750g PASTA (BUY SOME FUCKEN NICE BRONZE-EXTRUDED SHIT WOULD YA, THE COUPLE OF EXTRA BUCKS GOES A LONG WAY)
- PARMESAN, TO SERVE



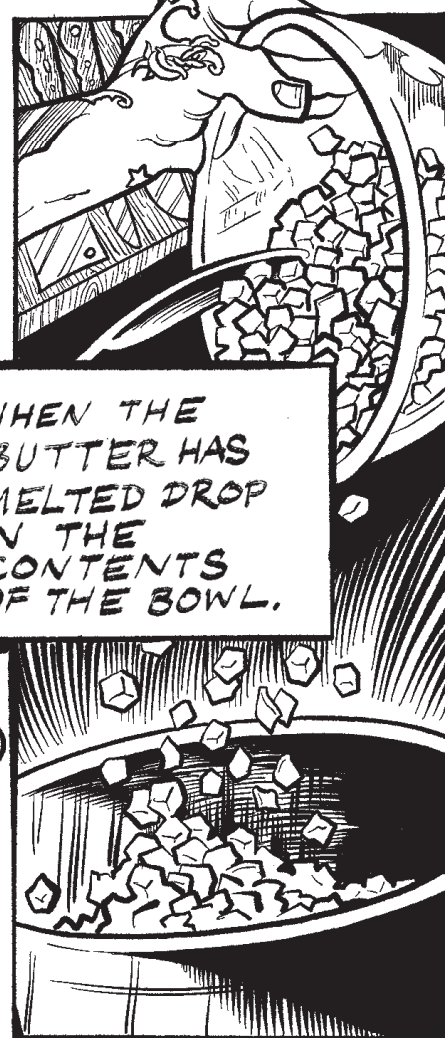
DICE THE ONION, CARROT,
CELERY AND PANCETTA AND
KN' BUNG IT IN A BOWL.



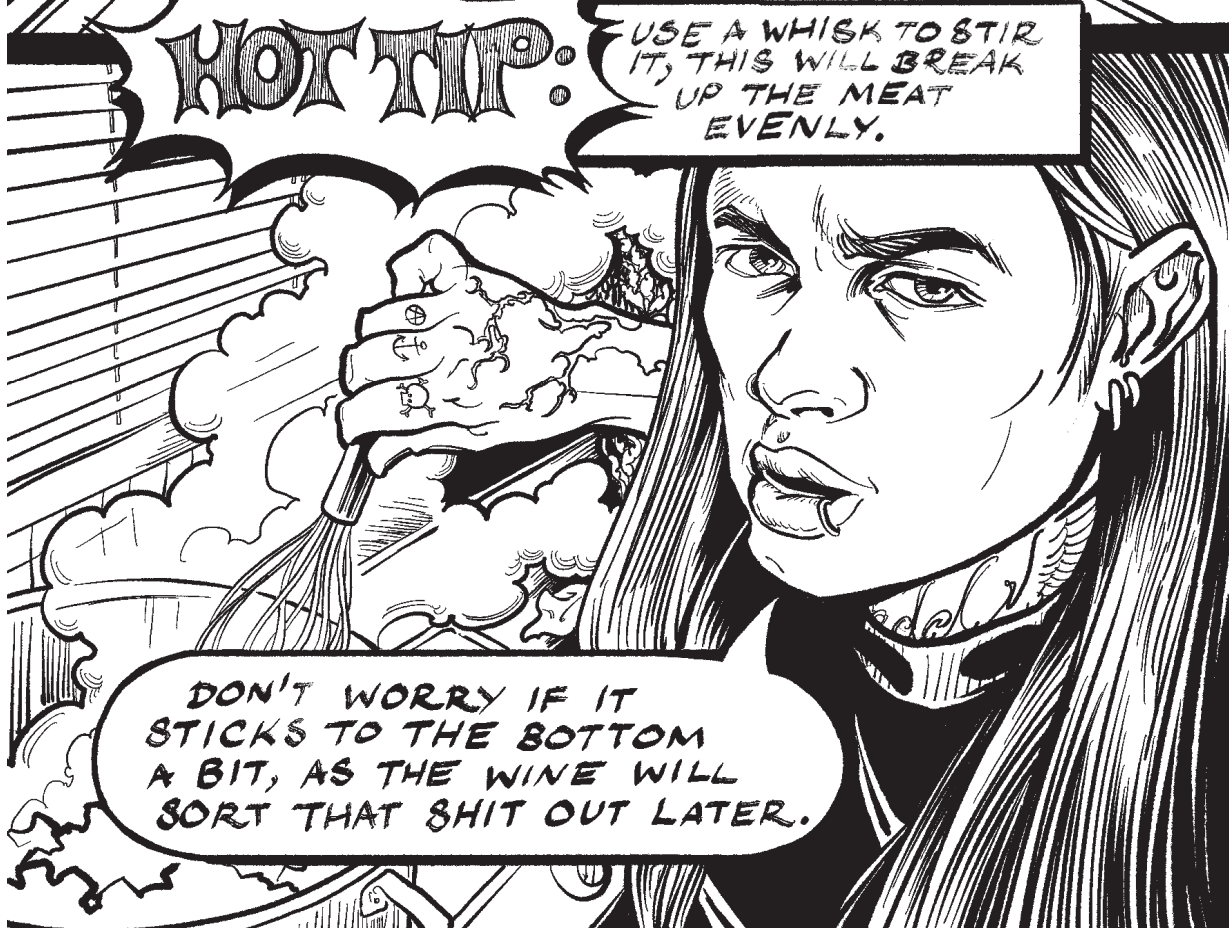
HEAT UP A BELT
OF BUTTER AND
A SPLASH OF OIL
IN A BIG POT.



WHEN THE
BUTTER HAS
MELTED DROP
IN THE
CONTENTS
OF THE BOWL.



KEEPING THE
PAN HOT, FRY
UNTIL IT STARTS
TO BROWN.





Onion

HERE'S WHERE YOU CAN CHOOSE TO ADD SOME ROSEMARY IF YOU LIKE, GO OUT AND PICK SOME, IT GROWS FUCKEN EVERYWHERE! JUST CHUCK IN THE WHOLE SPRIG, INCLUDING THE STALK. IF YOU PREFER TO USE ALTERNATIVE HERBS, GO FOR GOLD!



KEEP COOKING THE LIQUID OUT UNTIL THE MEAT MIX IS FRYING. ONCE THE LIQUID IS FRIED OFF ADD A GLASS OR TWO OF WINE.





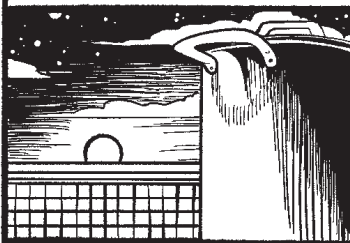


THEN TURN THE HEAT DOWN



PUT THE LID ON

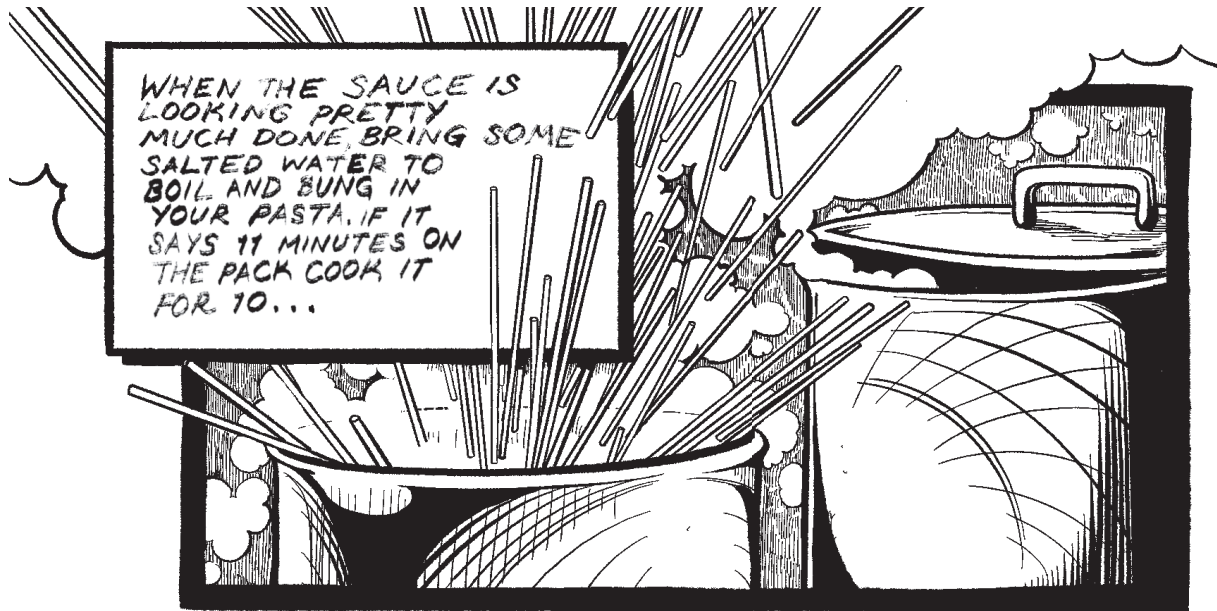
AND COOK IT FOR AS LONG AS YA FUUUUUCCCCCKREEN LIKE.



GIVE IT AN OCCASIONAL STIR, AND IF IT STARTS TO LOOK DRY...

ADD A BIT MORE BLOODY STOCK,





THERE ARE A FEW WAYS TO SERVE
THIS BUT HERE'S HOW I LIKE IT:



DRAIN
THE
PASTA
AND
RETURN
IT TO
THE
POT.



LADLE IN AS MUCH SAUCE AS YOU
LIKE AND GIVE IT A KICK ROUND IN
THERE. IF YOU SEE THE ROSEMARY
STALK OR BAY LEAVES YOU CAN GRAB
THEM OUT IF THEY BOTHER YOU, BUT DON'T
FRET TOO MUCH, MUSCLES.



