

# Merrifield Garden Center

## Recipes

### Bolognese Sauce

By Merrifield Chef Lilienne Conklin

*This is one of my favorite sauces for pasta. It's fun to make and tastes great. Bolognese isn't a tomato sauce - it's a meat sauce. If you've never tasted it, you should try it!*

#### Ingredients

2 medium onions, finely chopped  
4 celery ribs, finely chopped  
2 medium carrots, finely chopped  
1 leek, trimmed, washed and chopped  
5 garlic cloves, finely chopped  
1/4 cup extra-virgin olive oil  
2 tablespoons butter  
2 fresh bay leaves  
1/4 pound pancetta, chopped  
1 pound ground veal  
1 pound ground turkey, 93/7 lean  
1 (6-ounce) can tomato paste  
1 cup whole milk  
1 cup dry white wine (use Italian if you can, it's just the right thing to do!)  
1 1/4 teaspoons kosher salt  
1/2 teaspoon black pepper  
Freshly grated parmesan or romano cheese, extra virgin olive oil and fresh basil to finish

#### Directions

Melt the butter and olive oil in a dutch oven. Add the onions, celery, carrots and leeks - and brown. Add the garlic and pancetta and cook for a few minutes. Season with salt and pepper. Add the bay leaves and the meats - and brown well. Stir in the tomato paste and the milk. Cook this at a lazy boil until the milk is completely absorbed. Don't rush this step - it'll take about 20 minutes. Now add the wine and continue the lazy boil for about one hour.

Serve with your choice of pasta. A classic pasta to use is papperdelle pasta, a wide noodle made with eggs. Combine the noodles with enough sauce to coat them, but not drown them. Finish with a ridiculous amount of cheese, a generous amount of olive oil and basil.