

## Meatsauce (Bolognese)

### Ingredients:

- 1 small peeled onion, diced
- 2 each garlic cloves, chopped

Place above ingredients in bowl of food processor and blend until smooth paste

1	cup	Olive oil
1	recipe	Grind from above
2.5	#	Ground beef, large grind
2	Tbls.	Flour
1	oz	Red table wine
1	quart	Cold water
20	oz	Tomato paste
46	oz	Diced tomatoes, imported
½	stick	Butter

Seasonings: Salt, pepper, basil, thyme

### Method:

1. Heat olive oil in heavy bottom large sauce pot.
2. Add the grind mixture and cook until golden.
3. Add the ground beef and cook thoroughly.
4. Slowly add the flour, be sure not to form lumps.
5. Add the red wine, allow to cook out for 2 minutes.
6. Add water and tomato paste, mix until smooth.
7. Add the diced tomatoes and butter.
8. Allow to come to the high simmer, then turn down to low simmer.
9. When butter is melted, cook no longer than twenty more minutes.
10. Season to taste with above seasonings, reserve for later use.