

Slow Cooker Bolognese Sauce

Adapted from Marcella Hazan

Ingredients:

- 1 Tbs olive oil
- 3 Tbs butter -- *plus*
- 1 Tbs butter set aside for tossing the pasta
- 1 tsp coarse salt
- Black pepper, freshly ground
- 1/8 tsp ground nutmeg (or freshly grated whole)
- 1/2 cup each chopped onion, celery, carrot
- 1 Tbs chopped garlic
- 1 lb ground beef
- 1/2 lb mild bulk Italian sausage (can substitute ground pork &/or veal)
- 1 can whole tomatoes (28 oz), preferably imported Italian (San Marzano)
- 1 cup milk
- 1 cup dry white wine
- 3 Tbs tomato paste
- 1 - 1 1/2 lb hearty pasta -- e.g. mezzis rigatoni, pappardelle, fettucine

Method:

1. Heat the oil, butter and aromatics in a skillet over medium heat. Cook for 2-3 minutes. Add to slow cooker.
2. Add beef and sausage to pan and cook until no longer pink. Drain fat and return to pan, then add milk. Stir until the milk bubbles away. Add salt, pepper & nutmeg. Add to slow cooker.
3. Cut up the tomatoes and add to slow cooker with the juices.
4. Add wine and tomato paste, and stir ingredients thoroughly.
5. Cover and cook on LOW for 6 hours.
6. Cook pasta and toss with reserved butter. Serve with sauce and good, grated Italian cheese.

Serves 6