

Bolognese Sauce (Ragu Bolognese)



Yield: approx. 50 servings

1 cup extra-virgin olive oil
1/2 # unsalted butter
10 medium onions, finely chopped
20 stalks celery, finely chopped
5 lg carrot, peeled and finely chopped
20 cloves garlic, sliced
5 # ground veal
5 # ground pork
5 # ground beef
1.5 # pancetta, minced
4 smoked ham hocks
4 cups heavy cream
1 number 10 can 80-40 filet tomatoes
1 number 10 can crushed tomatoes
5 cups dry white wine
1 Qt. beef broth
Salt and pepper

Directions

In a large roasting pan, heat the olive oil and butter over medium heat. Brown off pancetta. Add the onion, celery, carrot, and garlic and sweat over medium heat until vegetables are translucent. Add veal, pork and beef, to the vegetables, brown over high heat, stirring to keep meat from sticking together for about 15 to 20 minutes. Add the milk and simmer until almost dry, about 10 minutes. Add the tomatoes and simmer 15 minutes. Add the wine, ham hocks and broth, bring to a boil. Remove from stove and put on bottom rack of oven and roast for for 2 to 2 1/2 hours, until the ham hocks are soft and almost falling off the bone. Be sure to stir occasionally so as not to burn the surface of the sauce. Remove from oven. Remove ham hocks and be sure to remove and bones that may have fallen out. Break up ham hock meat and return just meat to the pan. Stir sauce to break up the meat and season with salt and pepper. Drain in chinois if needed.

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