

## **Bolognese Sauce**

For The Love of Lasagna

Lactalis Retail Dairy (Sorrento Cheese)

**2 tablespoons olive oil**

**1 cup carrots, diced small**

**1/2 cup celery, diced small**

**1 cup onion, diced small**

**3 cloves garlic, minced**

**1 1/2 pounds ground meatloaf mix (beef, pork and veal)**

**1 cup dry red wine**

**2 cans (28 oz) crushed tomatoes**

**1 cup half and half**

Heat oil in a heavy-bottomed Dutch oven over medium heat and add carrot, celery, onion and garlic; cook, stirring occasionally, until softened but not browned, about 4 minutes.

Add ground meats and cook, breaking meat apart with a wooden spoon. Continue to cook until water evaporates and meat starts to caeamelize, about 25 to 30 minutes.

Add wine and bring to a simmer; cook, stirring occasionally, until liquid has evaporated.

Stir in tomatoes until combined and season with salt and pepper. Bring to a simmer and reduce heat to medium-low and cook until sauce is slightly thickened, about 15 minutes.

Stir in the half and half and simmer for 5 minutes more.

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Per Serving (excluding unknown items): 732 Calories; 56g Fat (66.0% calories from fat); 13g Protein; 51g Carbohydrate; 10g Dietary Fiber; 89mg Cholesterol; 363mg Sodium. Exchanges: 7 1/2 Vegetable; 1 Non-Fat Milk; 11 Fat.