



Ragu alla Bolognese

Savory Italian meat sauce for slow cookers and stovetop

2	Tbsp olive oil
1	lb lean ground beef
1/2	lb lean ground pork
1	jar (16 oz) TSG Tuscan Country Simmerin' Sauce
2	cans (15 oz ea) unseasoned tomato sauce
2	cans (6 oz ea) tomato paste
1	cup dry red wine
1	tsp each TSG Outrageously Garlic and dried basil
1/2	tsp dried oregano
1/8	tsp cinnamon
1/2	cup half & half
	Hot cooked tagliatelle or fettuccine pasta

For slow cookers (4 hrs):

1. Heat olive oil in an **8-quart pot or large skillet**. Add meat. Cook over high heat until cooked through, breaking meat into small pieces while cooking.
2. Meanwhile, add remaining ingredients, except half & half and pasta, to a **5-quart slow cooker**; stir. Transfer meat to cooker.
3. Cover and cook on high 4 hours. Turn off heat and stir in half & half. Serve over hot cooked pasta.

For stovetop (1 hr):

1. Heat olive oil in an 8-quart pot or Dutch oven. Add meat. Cook over high heat until cooked through, breaking meat into small pieces while cooking.
2. Stir in remaining ingredients except half & half and pasta. Bring to a boil, then reduce heat to low, cover and simmer 45 minutes.
3. Remove from heat and stir in half & half. Serve over hot cooked pasta.

Makes 9-10 cups sauce

Main Dish