Ben's Ragù Bolognese

NO. 1

FROM THE KITCHEN OF *Benjamin & Teresa*

YIELD 8–10 servings · **ACTIVE** 1 hr · **TOTAL** 5 hr

MAINS

MEAT & AROMATICS

- ¼ cup extra-virgin olive oil
- 2½–3 lb ground meat (see notes)
- ½ lb pancetta or bacon (optional)
- 1 large onion
- 2 carrots
- 4 ribs celery
- 4 cloves garlic
- ½ cup parsley
- ¼ cup sage (optional)
- 2 bay leaves

LIQUIDS

- 2 cups dry unoaked white wine
- 1 qt chicken stock
- 2–4 packets Knox gelatin
- 28 oz crushed tomatoes
- 1 cup milk

TO FINISH

- 1 cup heavy cream
- 2 Tbsp fish sauce
- Parmesan, salt, pepper

DIRECTIONS

1. Brown meat in oil in a Dutch oven; season; set aside.

Ben's Ragù Bolognese *continued*

2. Render pancetta; add chopped onion, carrot, celery, garlic, sage, half the parsley; cook until soft.
3. Combine in Dutch oven; cook until nearly dry.
4. Add wine, stock, gelatin, tomatoes, milk, bay; season.
5. Simmer, then bake 3–4 h until reduced under a layer of fat.
6. Skim fat; return ~1 cup.
7. Stir in cream, Parmesan, fish sauce, parsley. Simmer to thicken.

NOTES 2× gelatin with store-bought stock. Meat: 1.5 lb beef + 1 lb pork. Thai or Vietnamese fish sauce. Serve: simmer with pasta 1 min; optional balsamic + basil. Freezes well.

Adapted from The Silver Spoon and J. Kenji López-Alt, Serious Eats