



Pipette alla Bolognese

Yield: 10 servings

Ingredients:

- 1 ¼ box Pipette
- 2 celery stalks
- 2 carrots
- ¾ onion
- 6 ounces Italian Pancetta
- 3 tablespoons extra virgin olive oil
- 1 ¼ pound ground beef 80% lean
- ¾ pound ground pork
- ¾ cup dry White wine
- ½ cup tomato paste
- 4 cups water
- ¾ cup Parmigiano-Reggiano cheese, grated

Directions:

1. In a Food processor, process the vegetables and pancetta until they are finely ground.
2. Add the ingredients and olive oil to a medium sized pot and cook for 10 minutes over medium heat.
3. Add meat and brown well, about 15 minutes. Deglaze with the white wine; evaporate completely then cover with water. Add tomato paste and bring sauce to a simmer.
4. Cook for approximately 2 hours, the sauce should be thick and the meat should be very tender.
5. Cook pasta according to package directions and drain.
6. Toss pasta with sauce then remove from heat and add the cheese.

Recipe and photo courtesy of Barilla