

Pasta Bolognese

Don't spend hours cooking Bolognese sauce. This tastes just as good in less than half-an-hour.

Recipe Cookbook: Food and Wine Quick from Scratch

Prep Time: 15 minutes Cooking Time: 33 minutes

INGREDIENTS:

2 TBS butter
1/4 lb sliced bacon, cut crosswise into 1/4" strips
1 onion, chopped
1/2 lb ground beef
1 C canned low-sodium chicken broth
1/2 C dry white wine
2 TBS tomato paste
1/2 tsp dried oregano
3/4 tsp salt
1/4 tsp fresh ground black pepper
1/2 C heavy cream
3/4 lb spaghetti
2 TBS fresh parsley, chopped

DIRECTIONS:

In large frying pan, heat butter - bacon over moderately low heat. Cook till bacon renders some of its fat (about 3 minutes). Add onion - cook, stirring occasionally, till starting to soften (about 3 minutes longer). Stir in ground beef - cook till meat is no longer pink (about 2 minutes). Add broth, wine, tomato paste, oregano, salt + pepper. Simmer, stirring occasionally, till sauce thickens (about 25 minutes). Stir in cream and remove from heat.

In large pot of boiling, salted water, cook spaghetti till just done (about 12 minutes). Drain and toss with sauce + parsley.

Serves: 4