

Rachel and Matthew Buchanan's
"Big Ol' Batch of Love and Chaos" Bolognese
(Courtesy of The Leaning Pear Restaurant)

RACHEL AND MATTHEW BUCHANAN'S "BIG OL' BATCH OF LOVE AND CHAOS" BOLOGNESE SAUCE

Makes about 12-15 servings

- 3 T. olive oil
- 8 oz. pancetta, diced
- 2 lb. ground beef
- 2 lb. ground pork
- 2 lb. ground lamb
- 4 carrots, chopped or grated
- 3 yellow onions, chopped
- 7 stalks celery
- 6 garlic cloves, minced
- 3 c. red wine
- 6 sage leaves
- ½ t. fennel seed
- 5-6 sprigs fresh thyme
- 1 32-oz. can chopped tomatoes
- 3 bay leaves
- 3 c. red wine
- 2 c. milk
- 1 c. chicken stock
- Salt, to taste
- Crushed red pepper, to taste
- Cooked pasta, for serving
- Parmesan, for serving

In a large Dutch oven or stockpot, heat the oil and add the pancetta. Cook until crispy, then remove with a slotted spoon to a large bowl and set aside. Add the ground beef to the pot and cook until browned. Remove the beef to the bowl with the pancetta, then brown the pork the same way. Once the pork is browned, remove to the bowl and brown the lamb the same way (if crispy bits begin to form in the pan between brownings, deglaze with a little red wine). Once the lamb is browned, remove to the bowl. Add the carrots, onion, celery and garlic to the pot and sauté for 4 to 5 minutes until soft. Add the red wine and meats to the pot and simmer for 10 minutes. Add the rest of the ingredients for the sauce (the pasta and Parmesan are for serving), then let the sauce simmer for at least 3, but up to 6, hours (longer is better). Just before serving, cook the desired amount of pasta according to package directions. For serving, toss the cooked pasta with the amount of sauce desired, separate into bowls and top with grated Parmesan. Freeze any leftover sauce in individual zip-top sandwich bags or pint-size mason jars for single servings.