

Ragú Alla Bolognese

Appetizer & Dinner Ideas & Recipes



Classic Northern Italian Style Lasagna

This lasagna eschews the more familiar ricotta cheese version with Béchamel. You can find many easy recipes to make this white sauce enhanced with salt and nutmeg. When combined with Phil's Secret Bolognese, you will be amazed at the flavor combination. Assemble the lasagna by layering in a buttered lasagna dish a thin layer of Bolognese, béchamel and a sprinkling of parmesan. Cover with a layer of cooked lasagna pasta and repeat until all ingredients have been used ending with a final layer of béchamel and parmesan cheese. Sprinkle some chopped parsley as a finishing touch. Since this will serve 8-12, ideally use two jars of Bolognese to assemble. Bake the lasagna covered with aluminum foil for 45 minutes, uncover and continue to bake for another 15 minutes, until golden brown. Allow to sit for 10 minutes before serving.

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Phyllo Cups filled with Bolognese

To make a truly delicious and easy passed appetizer, fill your favorite store-bought Phyllo Shells (Athens) with a small dollop of Bolognese. Sprinkle some parmesan cheese on top. Bake at 350 Degrees for 8-10 Minutes.



Fettuccini alla Bolognese

For the simplest use of Bolognese, serve fettuccini pasta (or any other favorite noodle) with a small amount of Bolognese (2-3 tablespoons per serving, as a little goes a long way) One jar should feed 4-6 people.

Bolognese Stuffed Bell Peppers

Preheat oven to 375 Degrees. Take jar of Bolognese and in a bowl, combine it with a ½ Cup of Cooked Rice (White or Wild), ¼ Cup of Parmesan Cheese. Cut 3 Red or Yellow Bell Peppers in half lengthwise and remove seeds. Fill the peppers with Bolognese mixture and drizzle with olive oil and top with remaining Parmesan cheese. Bake uncovered for 30 minutes and serve hot.