



be cool grandpa bolognese

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BeCoolGrandpa.com

Inspired by, Ina Garten with
Grandpa's tweaks.

Serves: 4 to 5

**Prep time: 15 mins.
Cook time: 45 mins.**

**Skill level:
intermediate**

**Cooking method: Stove
top, with 12 inch skillet**



ingredients:

2 tablespoons good olive oil, plus extra to cook the pasta
1 pound lean ground beef
4 teaspoons minced garlic (4 cloves)
1 tablespoon dried oregano
1/4 teaspoon crushed red
pepper flakes
1 1/4 cups dry red wine
1 cup beef stock
3 splashes of Worcestershire
1 (28-ounce) can crushed
tomatoes
2 tablespoons tomato paste
Kosher salt and freshly ground
black pepper
1/2 pound dried orecchiette
pasta (these are larger)
1/2 pound dried gnocchetti
pasta (these are smaller)
1/4 teaspoon ground nutmeg
1/4 cup chopped fresh basil leaves, lightly packed
1/4 cup heavy cream
1/2 cup freshly grated Parmesan cheese, plus extra for serving





instructions:

Step 1- Heat 2 tablespoons of olive oil in a large (12-inch) skillet over medium-high heat. Add the ground sirloin and cook, crumbling the meat with a wooden spoon, for 5 to 7 minutes, until the meat has lost its pink color and has started to brown.

Step 2- Stir in the garlic, oregano, and red pepper flakes and cook for 1 more minute. Pour 1 cup of the wine into the skillet and stir to scrape up any browned bits. Add crushed tomatoes, 1 cup of beef stock, Worcestershire, tomato paste, 1 tablespoon salt, and 1 1/2 teaspoons pepper, stirring until combined. Bring to a boil, lower the heat, and simmer for 10 minutes.

Step 2- Meanwhile, bring a large pot of water to a boil, add a tablespoon of salt, a splash of oil, and both pastas, and cook according to the directions on the box.

Step 3- While the pasta cooks, finish the sauce. Add the nutmeg, basil, cream, and the remaining 1/4 cup wine to the sauce and simmer for 8 to 10 minutes, stirring occasionally until thickened. When the pasta is cooked, drain and pour into a large serving bowl. Add the sauce and 1/2 cup Parmesan and toss well. Serve hot with Parmesan on the side.



grandpa's thoughts:

This is a winner Bolognese recipe. It's easy and pretty quick to cook up. This is great for two, because I love the leftovers.