



Bolognese Sauce

A classic Bolognese with sausage, ground beef, fresh vegetables and herbs.

Yield: 5 gallons

Ingredients

- ¼ cup Olive oil
- 4 cups Yellow onions, diced ½"
- 2 cups Carrots, diced ½"
- ½ cup Fresh garlic, chopped
- 5 lbs. Mild Italian sausage
- 5 lbs. Lean ground beef
- 4 tbsp. Fresh rosemary, chopped
- 4 tbsp. Fresh oregano, chopped
- 2 each #10 can Emma Bella Marinara Sauce
- 2 each #10 can Bella Rossa Prime Strips in Juice
- 4 tbsp. Fresh basil, chopped
- Salt to taste
- Black pepper to taste

Directions

1. Sauté onions, carrots, and garlic in olive oil until soft.
 2. Add sausage, ground beef, rosemary and oregano. Cook until the meat browns (break meat up with a heavy spoon or metal spatula as it cooks).
 3. Stir in Emma Bella Marinara Sauce and Bella Rossa Prime Strips and bring sauce to a simmer.
 4. Add fresh basil and remove sauce from heat.
 5. Adjust seasoning with salt and black pepper.
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