

Another of Scott's recipes that he stole and restructured "Scott's" Bolognese Sauce

2 TBSP butter
2 TBSP Extra Virgin Olive Oil
1/8 lb diced ham or prosciutto
1 medium yellow onion finely chopped
1 carrot finely chopped
1 stalk celery finely chopped
2 cloves of garlic minced
1/2 lb lean beef minced
1/4 lb pork minced
1/4 lb veal minced (if you don't want to use veal, use more pork)
3 chicken livers (optional)
Pinch of rosemary
Pinch of nutmeg
1 tsp red pepper flakes
10 black olives chopped
1 tsp freshly ground black pepper (or to taste)
1 can of anchovies smashed
1 cup dry white wine
1 can (28oz Italian plum tomatoes diced or chopped)
1 cup low sodium chicken broth
6 fresh basil leaves or 1 tsp dried
1/4 cup heavy cream or 1/4 condensed milk (optional)

In a large deep skillet, melt the butter; add the oil and sauté the prosciutto, onion, garlic, carrot, and celery until the vegetables begin to turn light golden. Add the beef, pork, veal and anchovies (and chicken livers if used). Stir well, add the black olives, red pepper flakes, rosemary, nutmeg, and pepper and cook until meat is browned, crumbling it with a fork as you go. (don't overcook please) Add the wine, cover and let simmer for 5 minutes. Add tomato paste, stir well, then add the tomatoes and dried basil if used. Stir well, bring to a boil, then lower heat and let simmer for 1 hour. Stir often, add chicken broth occasionally, when the sauce thickens, until all the broth has been used. A minute or two before removing from heat, add fresh basil if used. If you use the cream, add it at this point. Stir well. Let stand. Makes 3 to 4 cups, enough for 1lb of pasta. Serve with Parmigiano Reggiano and a robust red wine.

This recipe is very forgiving. You can add or subtract things or change the quantities and it's still delicious. If the anchovies scare you, please try them once. I promise you won't even be able to tell they are in there, except, they add a subtle undertow of flavor that is wonderful and not at all what you think of when you think of anchovies. Same with the chicken livers. Try it, you'll like it. 😊