



BOLOGNESE

Ingredients:

1 Jar of Antonio's Pomodoro Sauce

1 LB Antonio's 81/19 Ground Beef

2oz Whole Milk

2oz Red Wine

1oz Extra Virgin Olive Oil

1 tsp Ground Nutmeg

Procedure

- In a saucepan, bring the olive oil to medium/high heat.
- Sauté the ground beef, while breaking up with a spoon, until the meat has browned.
- Drain the fat from the beef in a colander or strainer and set aside.
- Deglaze the pan with the red wine, reduce for one minute.
- Next, add the ground beef, milk, nutmeg, and the jar of Pomodoro sauce, and simmer on low/medium heat for about 20 minutes.
- Season with salt and pepper.
- Enjoy with any pasta of your choice!