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From the Kitchen of Chef Michael Feker

Chef Feker's Family Recipe Revival Bolognese

Ingredients

- 1 Lb ground choice beef eye of the round
- 1/2 Lb ground organic chicken
- 1/2 Lb sweet Italian sausage
- 4 Cup homemade tomato sauce or 4 12-oz cans diced and whole tomatoes (2 each, blended)
- 2 Tbsp Tomato Paste
- 1 Cup Red Wine
- 1 Cup organic beef broth
- 2 Tbsp fresh oregano Chopped
- 2 Tbsp fresh basil chopped
- 2 Tbsp fresh Italian parsley chopped
- 5 cloves garlic chopped
- 1 medium onion chopped
- 2 small carrots chopped
- 2 Cups of crimini mushrooms sliced
- 1 Bay Leaf
- Salt and white pepper to taste
- Extra virgin olive oil for cooking

Directions

1. In a large pot, heat 3 tablespoons of olive oil over medium heat.
2. When the oil is hot add the Italian sausage and season lightly with pepper. Allow the meat to brown slightly before stirring. When the meat is well-browned use a slotted spoon and remove it from the oil and set aside to cool. Repeat this process with the chicken and the ground beef. Do not add more oil. The oil in the pan released by the meat should be sufficient.
3. When all of the meat has been browned, remove and set aside. Then add the carrot, onions, garlic and mushrooms in the same pan.
4. Cook the vegetables until lightly golden brown, or well caramelized (very important step to create layers of flavor).
5. Reduce the heat under the pan to low. Add the tomato paste and cook, stirring constantly, until it is a little roasted and fragrant. Add the wine and deglaze.
6. Return all of the meat to the pan; add the tomato sauce, beef broth fresh herbs, and bay leaf.
7. Bring the sauce to a boil. Reduce temperature to a simmer, cover and cook for 30 minutes.
8. Season with salt and pepper, if needed, remove bay leaf and toss with your choice of pasta.
9. Sit back and cherish every bite of your creation.