

## Dan Ralston's Kitchen

### Beef Bolognese

Serves 8-10

2 lbs ground beef

1 small chopped yellow

3 tbsp olive oil

3 tbsp of butter

1 carrot chopped

1 celery stalk chopped

1 ½ cups of dry white wine

1 cup of milk

¼ tsp nutmeg

Sugar

Balsamic vinegar

1 - 28 ounce diced tomatoes with juice (preferred Defratelli)

Sauté veggies in olive oil and butter until almost soft. Add ground beef with a little salt to taste. Cook until barely pink and add wine. Cook stirring on high heat until wine is almost evaporated. Turn heat down to medium high, add milk and cook stirring until milk is almost gone. Add tomatoes and cook until it starts to bubble then turn heat down to as low as you can get it and cook partially covered for 3 ½ - 4 hours. The longer you cook it the better. Once you get close to being done taste for both sweetness and acidity. Add a pinch of sugar and taste, add more if needed. Add drop of balsamic vinegar and taste, add more if necessary.