

April 28th

Bolognese Sauce

1lb ground beef	1lb ground pork
1oz olive oil	4oz bacon (or pancetta), diced
1ea onion, small diced	1ea carrot, small diced
2ea celery stalk, small diced	4 clove garlic, minced
4oz tomato paste	1 cup white wine
1 ½ cups whole milk	1 cup water (or as needed)
1 tbsp fresh thyme, chopped	
Salt and pepper to taste	

1. In a heavy bottomed pot, heat canola oil and add the ground meats, and cook until browned (do this in batches if needed to brown it properly)
2. Remove ground meats from pot, add the bacon, and cook it until crispy. Remove the bacon from the pot and drain off most of the excess fat
3. Add the diced vegetables and cook until lightly browned, about 3-4 minutes
4. Add the tomato paste, turn up the heat and cook, stirring until the tomato paste browns lightly on the bottom of the pan
5. Add the white wine, cook for 1-2 minutes then add the milk and water, salt and pepper and bring to a light simmer
6. Cook over low heat for 1 to 1 ½ hours, adding a little more water if needed if it starts to look dry
7. Finish with fresh thyme and additional salt and pepper if needed

Potato Leek Soup

2ea leeks (or about 2-3 cups sliced)	1ea onion, sliced
2ea garlic cloves, chopped	2ea russet potatoes, peeled and chopped
2 tbsp butter	2 tbsp olive oil
¼ cup heavy cream	3-4 cups vegetable stock
¼ cup white wine	
Salt to taste	

1. Remove the green part of the leek (save for a homemade vegetable stock!)
2. Slice the leeks into thin rounds and wash thoroughly
3. In a pot, heat olive oil and butter over low heat and add the leeks, onions, and garlic and a pinch of salt and sweat, stirring occasionally until the leeks and onions are very tender, about 10-15 minutes
4. Add the vegetable stock, heavy cream, and white wine and bring to a simmer.
5. Simmer until the potatoes are very tender
6. Puree the soup in a blender, and return to the pot. Season with additional salt if needed