



Chef's

NOTES

With San Diego's winter almost behind us, I wanted to give you a recipe for one of my favorite comfort foods. Bolognese is a simple dish using simple ingredients. It is the technique and time that transforms these into something spectacular. The quality of our ground beef and duroc ground pork will take this traditional bolognese to new heights. Enjoy with fresh pasta, roasted vegetables, or even a loaded backed potato. These recipes applications are endless and timeless. Thanks for your continued support of The Wise Ox and The Ox Box.

- Chef Brad Wise



Peruvian Whole Chicken

- Duroc Ground Pork
- Butchers Ground Beef
- New York Strip
- Chaurice Sausage Links
- Breakfast Sausage
- Spanish Pork Tenderloin
- Curry Chicken Thighs



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I Bolognese

Ingredients

- 1 lb Ground Pork
- 1 lb Ground Beef
- 1 medium onion, diced
- 1 celery stalk, diced
- 1 carrot, peeled, diced
- 3 oz pancetta, chopped
- 1 cup dry white wine
- 3 tablespoons tomato paste
- 1 bay leaf
- 1/2 tsp grated nutmeg
- 1 1/2 cups chicken stock
- 1/2 cup whole milk

✓ Step 1

Heat 2 Tbsp. of olive oil in a large dutch oven. Add beef and pork and season lightly with salt.

✓ Step 2

Using a wooden spoon break the meat into small clumps. Continue to break meat apart, stirring occasionally until meat is lightly browned. (6-8 minutes)

✓ Step 3

Using a slotted spoon transfer meat to a bowl. Wipeout the pot and cook pancetta until the fat has rendered and pancetta is slightly crispy.

✓ Step 4

Add onions, celery and carrots to the put and cook until vegetables are soft. (4-6 minutes)

✓ Step 5

Return meat to the pot and add the white wine. Reduce heat to medium and continue to break up meat until all the wine has evaporated. Add tomato paste, bay leaf, and nutmeg. Cook until tomato paste has darkened. (4 - 5 minutes).

✓ Step 6

Add chicken and stock and milk and season with salt and pepper Reduce heat to low and cook uncovered until meat is very tendered. (2 1/2 - 3 hours).

✓ Step 7

Discard bay leaf, and season to taste. Serve immediately or store in the fridge for up to 4 days.

