



Rigatoni Bolognese

Ingredients:

1 pkg Rigatoni	1 celery stalk chopped	3 tbsp butter
½ cup chopped onion	2 large carrots chopped	1 cup white wine
2 tbsp Olive Oil	1 lb. ground beef	½ cup whole milk
2 oz. Romano Cheese	2 cups canned plum tomatoes	Salt, pepper, parsley

Directions:

On medium heat in a sauté pan, heat olive oil and butter. Add onion and caramelize. Add carrot and celery and sauté for additional 2-3 minutes. Add ground beef, add salt and pepper to taste then cook meat until it's no longer pink. Increase heat to medium-high and add wine, simmer until wine evaporates. Add milk and reduce heat to medium then simmer until milk has evaporated. Add tomatoes and stir to fully incorporate all ingredients. Lower heat to lowest setting and simmer for 3-4 hours while stirring occasionally. Cook pasta according to package directions. Add pasta to sauce pan and mix thoroughly. Sprinkle Romano cheese generously, top with fresh parsley and serve.