

Bolognese Sauce with Homemade Fettuccine

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Bolognese Sauce Ingredients:

1 lb each ground beef, pork and veal
¼ cup olive oil
¼ cup chopped onions
3 Tbs. chopped garlic
1 ½ Tbs. Italian seasoning
½ cup white wine
12 oz. each of Italian sauced and crushed tomatoes
1 can diced tomatoes (drained)
1 tsp. chopped parsley
5 or 6 basil leaves
2 Tbs. sugar
1 Tbs. grated carrots
1 Tbs. parmesan cheese

Fettuccine Ingredients:

3 whole eggs
1 tsp. salt
3 cups flour, water

Directions:

Sauce

In a frying pan, brown all three meats and season with salt and pepper. Drain and place in bowl and set aside. On medium heat place olive oil, onions, garlic, salt and pepper to taste. Sauté until golden brown. Add Italian seasoning and wine and simmer for 2 minutes. Then add all the cans of tomatoes, Basil, sugar, carrots and stir. Slowly add all the ground beef. Simmer for 1-2 hours until sauce is thick.

Fettuccine Pasta

In a mixing bowl, place eggs, salt and half of the flour and mix first with paddle. Then add the rest of the flour. Change the paddle for the dough hook. While you are mixing the dough add water a little at a time. Mix until dough forms a ball. Place dough on a floured board. Kneading the dough for about 5 minutes or until the dough is soft and smooth. Cover and let stand for ½ hour. Slice dough into about ¼ inch thick slices. Place one slice at a time in pasta machine on the thickest setting. Roll through twice then change the setting again. Roll until you go to the last setting. When you are finished, place the pasta strips in the fettuccine cutter and roll them out. Then in a 5 quart pot add water and salt and bring to boil. Slowly add pasta cook for about 2-3 minutes or to you likeness. Drain and place in serving dish. Place sauce on top and sprinkle with Parmesan cheese. Serve hot.