

Bolognese sauce

2 Tbs. olive oil

1½ lb. each ground beef and ground pork

Kosher salt and pepper, to taste

4 oz. pancetta, cut into ½" dice

1 yellow onion, finely diced

2 carrots, peeled and finely diced

1 celery stalk, finely diced

5 garlic cloves, minced

½ cup tomato paste

1 cup dry red wine

1 cup milk

2 cans (each 28 oz.) whole tomatoes,
passed through a food mill

2 bay leaves

1 Parmigiano-Reggiano cheese rind

1 lb. tagliatelle, cooked

In stovetop-safe insert of slow cooker over medium-high heat, warm 1 Tbs. oil. Cook beef, pork, salt and pepper 12 minutes. Drain on paper towels. Cook pancetta 7 minutes. Drain on paper towels.

Reduce heat to medium; warm 1 Tbs. oil. Cook onion, carrots and celery 8 minutes. Add garlic; cook 1 minute. Add tomato paste; cook 2 minutes. Add wine; simmer 5 minutes. Add meats, pancetta, milk, tomatoes, bay leaves, cheese rind, salt and pepper. Bring to simmer. Place insert on slow-cooker base. Cover and cook on high 3½ hours. Discard bay leaves and rind. Toss pasta with 3 cups sauce; reserve remaining sauce. Makes 9 cups.