

# BOLOGNESE SAUCE

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**Serves:** 4 people  
**Prep Time:** 90 min (incl. braising)

## Ingredients

*\*Ingredients in bold italics are available for purchase at Vina Robles*

3 tbsp Olive oil  
1½ lbs Ground beef  
2 each Carrots, celery stalks, cut into small cubes  
1 Red onion, thinly sliced  
2 tbsp ***Cahoots “House Rub” Seasoning***  
4 tbsp Tomato paste  
1 cup ***Vina Robles RED<sup>4</sup>***  
1 large can Diced tomatoes & juice (28oz)  
2 each Bay leaves & cloves  
2 tbsp ***Tuscan Sunset herb blend***  
1 cup Water



## Directions

1. Open a bottle of ***Vina Robles RED<sup>4</sup>***, and pour yourself a glass!
2. Heat up half of the olive oil in a large, deep frying pan. Add half of the meat and sauté on high heat for about 5 minutes. Take meat out of the frying pan and set aside.
3. Heat up the rest of the olive oil, and add the rest of the meat, carrots, celery and diced onions. Sauté on high heat for about 5 minutes. Add the ***Cahoots “House Rub” Seasoning*** and the tomato paste, and continue sautéing for about 2 minutes.
4. Deglaze with the ***Vina Robles RED<sup>4</sup>***. Bring to a boil and add the diced tomatoes, bay leaves, the ***Tuscan Sunset herb blend***, and the water.
5. Cover pan with a lid, and let the sauce simmer on low heat for about 1 hour, stir occasionally.
6. Serve over your favorite pasta, and enjoy with the rest of the ***Vina Robles RED<sup>4</sup>***.

## Hints

- Serve with fresh grated parmesan cheese.
- Substitute ground beef with ground turkey.