

Bolognese Sauce

Serves

2 gallons

Ingredients

3-15oz cans of whole Italian imported plum tomatoes, roughly chopped (San Marzano)

2 pounds ground turkey

1 cup finely chopped celery

1 cup finely chopped carrots

3 cups finely chopped onions

4 cloves garlic, minced

1/4 cup extra virgin olive oil

1 tbs. fresh thyme

2 bay leaves

3-15oz cans tomato sauce

4 cups chicken stock

1 cup dry red wine

3 small bunches of Italian flat leaf parsley, chopped

salt and fresh ground black pepper

4 to 6 small dried red chili peppers

Preparation Instructions

In a large stockpot, heat olive oil over medium heat and add the onions and sauté until soft. Add the celery, carrots and garlic and cook until wilted, about 3 minutes. Add the ground turkey, stirring the mix to break up the meat, and cook until browned, about 10 minutes. season the meat with fresh thyme, salt and black pepper. Add all remaining ingredients, lower the heat and simmer uncovered until thickened about 2 to 2 1/2 hours, stirring. serve over cooked spaghetti or linguini.