

HEARTY BOLOGNESE SAUCE

SERVES: 7

INGREDIENTS

- 1 Tbsp.** extra-virgin olive oil
- ½ medium** red onion, peeled and finely diced (⅓ cup)
- 1 medium** carrot, peeled and finely diced (⅓ cup)
- 1 medium** rib of celery, finely diced (⅓ cup)
- 8 oz.** ground beef
- 9 oz.** ground pork
- 1 cup plus 2 Tbsp.** dry Italian red wine (such as Chianti or Montepulciano)
- 2–3 Tbsp.** fresh aromatic herbs, such as sage and rosemary
- 4¼ cups** tomato puree or sauce
- Salt
- Black pepper

INSTRUCTIONS

1. In a large saucepan over medium heat, add the oil. When the oil is hot, add the vegetables.
2. Mix a little and sauté about 5 minutes, until the onions are translucent but not yet browned. Stir in the beef and pork and continue cooking, stirring occasionally, until the meat is browned, about 10 minutes more.
3. Stir in the wine and cook until the liquid has evaporated, 10 minutes more.
4. Add herbs and cook 3 minutes. Then add tomato puree or sauce and a pinch of salt and pepper.
5. Reduce heat to very low and simmer, stirring occasionally, 3 hours.
6. Taste the Bolognese and adjust seasoning with salt and pepper as needed. For a thicker sauce, continue reducing on high heat 15 minutes more.

Lucrezia Cannito

Florence

Opera in the Kitchen, abnb.co/cookingandopera

The main ingredient may be meat, but Lucrezia Cannito's rustic sauce gets its deep flavor from some fastidious attention to the supporting ingredients. "I like to cut the carrots, onion, and celery into small cubes," says the Airbnb Experience host, who has guests pick their own in her garden overlooking the Tuscan countryside. Cooked with the ground beef and pork "over the lowest flame possible for three hours, the meat becomes tender and the sauce gets glossy," Cannito says. Trained as a sommelier, she also adds a glass of red wine (ideally one that's a little acidic but not too bitter, like a Chianti) to every batch of Bolognese before the simmering: "The wine adds some sugar and caramelizes the meat."