

How To Make Bolognese Sauce With Chef D

How to make a mouthwatering Bolognese Sauce.

In this video, our very own ChefD shows you how to make his take on an Italian Classic. [Bolognese sauce](#) is a comfort food loved by people around the world, and you may be surprised at just how easy it is to make. Like most great food, the secret is starting with great ingredients like the Nutrafarms grass-fed beef and cage free pork that are at the heart of this recipe.

Ingredients for Bolognese Sauce:

- 1 lbs of [Nutrafarms ground beef](#)
- 1 lbs of Nutrafarms ground pork
- 2 onions, finely diced.
- 4 garlic cloves minced.
- 2 cans puréed tomatoes.
- Salt and pepper to taste

Instructions for Bolognese Sauce:

1. In a large stock pot over med-high heat, add ground beef, pork, onions, and garlic.
2. Sauté until ground meat mixture is cooked.
3. Add puréed tomatoes.
4. Bring mixture to a gentle boil and simmer for 5 to 6 hours.
5. Season with salt and pepper.
6. Enjoy!

Whether you call it bolognese sauce, meat sauce, pasta sauce

or spaghetti sauce, there is an extremely high chance this dish is a staple in your household. This dish is easy to make, almost universally loved, and a sauce that can be used as a base in a ton of other dishes.

Try out Chef D's recipe for Bolognese next time you need a bit of comfort food that is a guaranteed crowd pleaser.