

# Classic Bolognese Sauce

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-bolognese-sauce-recipe-giada>

## Ingredients:

- 2 tablespoons unsalted butter
- 2 tablespoons extra virgin olive oil
- 4 ounces pancetta diced
- 1 sweet onion large, chopped
- 2 carrots peeled and chopped
- 2 stalks celery chopped
- 2 cups mushrooms coarsely chopped
- 4 cloves garlic chopped
- 1 pound ground beef
- 1 pound ground pork
- 1 pound ground veal
- 6 ounces tomato paste
- 1 cup dry white wine
- 1 cup whole milk
- 6 sprigs fresh thyme tied into a bundle with kitchen twine
- 2 fresh bay leaves
- 28 ounces crushed tomatoes
- 14 1/2 ounces diced tomatoes
- 1 cup chicken stock

## Nutrition:

1. Calories: 1130 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 290 milligrams
4. Fat: 65 grams
5. Fiber: 9 grams
6. Protein: 81 grams
7. SaturatedFat: 25 grams
8. Sodium: 1290 milligrams

9. Sugar: 20 grams
  10. TransFat: 1 grams
- 

Thank you for visiting our website. Hope you enjoy Classic Bolognese Sauce above. You can see more 20 italian bolognese sauce recipe giada Experience flavor like never before! to get more great cooking ideas.