

## Pasta with Bolognese sauce

Esquire Cookbook (1955) page 206

Serves: 12 portions (freeze the remaining)

- 1 to 1-1/2 lbs. of spaghetti or other pasta
- ½ lb. beef
- 1 lb. pork
- 1 large diced onion
- Olive oil
- 1 can Campbell tomato soup
- 1 can 29oz. tomato sauce,
- 1 can 29oz. peeled crushed tomato
- 2 cans Italian tomato paste (HdeH 2 cans)
- 1 crushed garlic clove
- 1 tablespoon kosher salt
- ½ tablespoon freshly ground pepper
- ½ oregano
- ½ basil
- ½ lb. white mushrooms
- 3 ribs of Celery, and 1 carrot (finely juliennes HdeH)
- 1/8 cup of brown sugar (TdeH)

Serve with Parmesan cheese

1. Fry both beef and pork in oiled skillet and add one large dice onion over a fast fire
2. Use a heavy pan, preferably iron.
3. Stir until the meat is broken into grains and "grayed" through.
4. Reduce heat and add can of tomato, condensed soup, tomato paste, and garlic
5. Cover and simmer very gently for 1 hour, stirring occasionally at first to guard against sticking, then add salt, pepper, oregano and basil.
6. Stir, re-cover, and cook very, very slowly for another 2-3 hours, or until the sauce is thick and nearly smooth. For the last hour, add mushrooms (see below)
7. This sauce has the caramelized flavor and smooth texture that comes from long, slow cooking.
8. Spoon it into fresh-cooked pasta; let the diner mix it himself. Pass a bowl of freshly rated Parmesan cheese, along with bread sticks or heated Italian bread. Red wine, of course

### Mushrooms

1. Trim and slice mushrooms
2. Sautee in butter
3. Add accordingly to recipe



*Photography Henri T. de Hahn*