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

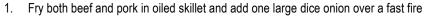
½ basil

½ lb. white mushrooms

3 ribs of Celery, and 1 carrot (finely juliennes HdeH)

1/8 cup of brown sugar (TdeH)





- 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