



This is traditional and popular Italian recipe, but oh so loved and often made in Poland!

Ingredients:

1 pound ground beef

½ ground pork

2 tablespoons olive oil

4 ounces bacon, diced

3 medium chopped yellow onions

2 small diced carrots

1 tablespoon minced garlic

Spaghetti Bolognese (Makaron w sosie Bolonskim)

salt and pepper to taste

1/2 teaspoon fresh rozmarin

1/4 teaspoon dried oregano

1/2 teaspoon dried basil

2 tablespoons tomato paste

1 cup red wine

2 (14 1/2-ounce) cans crushed tomatoes and their juice

1 (14 1/2-ounce) can tomato sauce

1 cup chicken stock or broth

1 pound spaghetti

1 cup freshly grated Parmesan

3 tablespoons chopped fresh parsley leaves

This list of ingredients yields enough for about 6-8 people.

Directions:

In a large pot, heat 1 tbsp oil over medium-high heat. Add the bacon and cook, stirring, until browned and the fat is rendered (about 5 minutes). Add the onions, carrots and cook, stirring, until soft, 4 to 5 minutes. Add the garlic, salt, pepper, oregano, basil, rosemary and mix together. Add the beef and cook, stirring, until no longer pink, about 5 minutes. Add the tomato paste and cook, stirring, for 1 to 2 minutes. Add the wine and cook, stirring, to deglaze the pan and remove any browned bits sticking to the bottom of the pan, and until half of the liquid is evaporated, about 2 minutes.

Add the tomatoes and their juices, the tomato sauce, the broth and bring to a boil. Reduce the heat to medium-low and simmer, stirring occasionally, to keep the sauce from sticking to the bottom of the pan, until the sauce is thickened and flavorful, about 1 1/2 hours. Add parsley, stir well, and simmer for 2 minutes. Adjust the seasoning, to taste. Remove from the heat and cover to keep warm until ready to serve.

Meanwhile, bring a large pot of salted water to a boil. Add 1 tbsp oil and the pasta and return the water to a low boil. Cook, stirring occasionally to prevent the noodles from sticking, until al dente, (for about 9 minutes). Drain in a colander.

Add the pasta to the sauce, tossing to coat. Add 1/2 cup of the cheese and toss to blend. Divide among pasta bowls and serve with the cheese passed table side. You can also instead top the pasta with the sauce and sprinkle with cheese.