

# U The Lexingtonienne U

## BOLOGNESE ALLA MAGGIE

- 1 medium red onion
- 2 medium-sized carrots
- 1 stalk of celery
- 3-4 strips of bacon (*If your meat counter sells the thick cut applewood smoked kind, use that.*)
- 1 1/3 pound of lean ground turkey or beef (*Maggie's original recipe calls for just 3/4 pound. I use more because my grocery sells it in that amount. Anything in that range is fine.*)
- 2 T tomato paste
- 1 large can peeled and diced tomatoes
- 1/2 C dry white wine a few pinches of ground nutmeg
- 3/4 C beef broth
- 3/4 C heavy cream (*You can use half-&-half or milk, but it's not my first choice and I don't recommend it when you're having company over. Just don't tell them about the cream; they'll never know.*)

Cut bacon into small pieces, saute and discard excess fat. Chop half the onion. Saute in butter & olive oil. Chop carrots, celery, and remaining onion in food processor. Add to sauteed onion in the pot and cook for a few more minutes. Add ground meat and a pinch of nutmeg and saute till browned. Stir in tomato paste. Add wine, cook for 5 minutes. Add tomatoes, cook for about 20 minutes. Add another pinch of nutmeg and beef stock, cook about 45 minutes. Add heavy cream, lower heat, and simmer for about 20 minutes.

