

Classic Bolognese Sauce

InstantPot

Makes enough for 900 g dried pasta

- 2 T butter (or 50-50 combination of butter and olive oil for a silkier finish)
- 1 medium onion, chopped (135 g)
- 2 medium celery ribs, thinly sliced (½ C = 50 g)
- 1 medium carrot, thinly sliced (½ C = 75 g)
- 2 garlic cloves, peeled and minced (2 tsp)
- 563 g ground beef (or 337 g ground beef, and 227 g ground pork)
- 120 ml evaporated milk
- 2 400 g cans whole tomatoes
- 2 T Italian seasoning blend*
- ½ tsp grated nutmeg
- ¼ tsp ground black pepper
- 169 g tomato paste



1.

Press the button for	Set it for	Set the time for	If necessary, press
SAUTÉ	MEDIUM, NORMAL, OR CUSTOM 300°F	15 Minutes	START

2. Melt the **butter** in the cooker.
3. Add the **onion, celery, carrot, and garlic**.
4. Cook, stirring often, until the onion begins to soften, **about 5 minutes**.
5. Crumble in the beef and pork, breaking up any clumps, just until the meat loses all its pink, raw color, **about 3 minutes**.
6. Pour in the **evaporated milk** and scrape up any browned bits on the bottom of the pot. Cook, stirring quite a bit, until the milk comes to a full simmer, then continue cooking until the milk has reduced to about half its original volume, **about 3 minutes**.
7. Wash and dry your hands, then crush the whole tomatoes one by one into the pot, then pour any remaining juice from the can into the pot. Stir well, then turn of the **SAUTÉ** function.
8. Stir in the **seasoning blend, nutmeg, salt, and pepper**. Lock the lid onto the pot.
- 9.

Set the machine for	Set the level for	The valve must be	Set the time for	If necessary, press
MEAT/STEW, PRESSURE COOK or MANUAL	HIGH	Closed	10 minutes with the KEEP WARM setting off	START

10. Use the **quick-release method** to bring the pot's pressure back to normal. Unlatch the lid and open the cooker.

11.

Press the button for	Set it for	Set the time for	If necessary, press
SAUTÉ	MEDIUM, NORMAL, OR CUSTOM 300°F	5 Minutes	START

12. Stir in the **tomato paste** and bring the sauce to a full simmer. Cook stirring often, until somewhat thickened, **about 3 minutes**. Turn off the **SAUTÉ** function and set the lid ajar over the pot. **Set aside for 10 minutes** to blend the flavors.

Sauce is good with wide noodles like pappardelle

*Italian seasoning

- 2 T dried basil
- 2 T dried oregano
- 1 T dried rosemary
- 2 T dried parsley
- 1 T dried thyme
- 1 T red chili flakes
- 1 tsp garlic powder