



Emeril's recipe for happy houseguests

What to serve visitors on the day after a holiday? Enlist a few volunteers to whip up this classic, hearty Bolognese shared by chef Emeril Lagasse, star of the "Emeril Live" on the Food Network and Fine Living Network.

Emeril's Classic Bolognese

Makes 4 servings

Ingredients:

- ½ Cup heavy cream
- 10 Ounces pancetta, diced
- 1 Cup small diced carrots
- ¾ Cup small diced celery
- 1 Cup small diced onions
- ¾ Pound ground chuck

- ½ Pound ground veal
- ½ Cup dry white wine
- 1 Tablespoon minced garlic
- 2 Tablespoons Italian tomato paste, diluted in 10 tablespoons meat stock
- 1 Cup whole milk
- Salt and black pepper, to taste

Preparation:

- In a small sauce pot, bring the cream up to a simmer and reduce by 1/3. About 6 tablespoons of cream should be remaining. Reserve the reduced cream.
- In another sauce pot, render the pancetta over medium heat, about 8 minutes, or until almost all the fat is rendered.
- Stir in the carrots, celery, and onions. Season with salt and pepper. Sauté the vegetables for about 3 minutes or until the vegetables are translucent.
- In a mixing bowl, combine the meats. Season the meats with salt and pepper.
- Increase the heat and stir in the meat. Brown the meat for 5 minutes, or until the meat is medium brown in color.
- Stir in the wine, garlic and diluted tomato paste, and reduce the heat to very low. Cook partially covered for 2 hours. From time to time stir in a tablespoon or so of the milk, by the end of the two hours the milk should be incorporated. Stir in the reduced cream.
- Taste and re-season with salt and black pepper.

Recipe by Emeril Lagasse, originally appearing on "Emeril Live," courtesy Martha Stewart Living Omnimedia, Inc.

