Bolognese

1 pound 93% lean ground beef

2 Tablespoons water

1/4 teaspoon baking soda

4 cups beef broth

6 ounces pancetta

1 onion, chopped

1 carrot, peeled and chopped

1 celery rib, chopped

1 Tablespoon butter

1 Tablespoon oil

3 Tablespoons tomato paste

1 cup dry red wine

1/2 cup Parmesan cheese

1 pound tagliatelle

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Toss beef with water, baking soda and 1/4 teaspoon pepper.

Bring broth to a boil in large pot. Reduce to 2 cups.

Pulse pancetta in food processor.

Add onion, carrot and celery and pulse until paste consistency.

Heat butter and oil in skillet.

 Add vegetable mixture and 1/4 t. pepper.

Cook 8 minutes until liquid evaporates.

Spread into bottom of pan and cook until dark browned bits form on bottom of pan. (7-12 minutes)

Stir in tomato paste and cook 1-2 minutes longer.

Add beef and cook until no longer pink.

Stir in wine, scraping browned bits from bottom. Bring to a simmer.

Cook 5 minutes or until wine evaporates and sauce is thickened.

Stir in broth and parmesan.

Cover and simmer 30 minutes. (Sauce will be thin.)

Rinse broth pot. Fill with water and cook pasta until al dente.

Drain. Reserve 1/4 c. pasta water.

Add pasta to pot with sauce. Toss to combine.