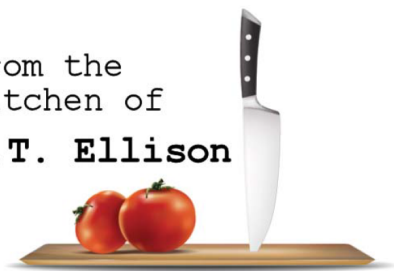


From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 8 Roma tomatoes
- ✓ 3-4 cloves garlic
- ✓ Mirepoix – equal parts carrots, onions, celery (1/2 cup each, rough chopped)
- ✓ 1/4 cup olive oil
- ✓ 1/2 teaspoon nutmeg
- ✓ 1 small can black olives
- ✓ 1 teaspoon black pepper
- ✓ 1 teaspoon red pepper flakes
- ✓ 1/2 cup fresh sweet basil
- ✓ 1/4 cup chopped parsley
- ✓ 1 pound ground filet
- ✓ 1 bay leaf

Upscale Spicy Bolognese

Serves 4

Sometimes, when I'm at a restaurant, a dish delights me and I decide to recreate it. I found a cryptic note in my email the other week, which appeared to be ingredients, but for what? Would it kill me to at least give myself an idea of what it was supposed to be? A date, a place? Anything but a list of ingredients? I pondered, and my natural culinary detective skills finally kicked in.

Directions

1. Preheat the oven to 400 degrees. Slice the tomatoes in half and season with salt and pepper. Place the tomatoes and garlic on a baking sheet and roast for 35 minutes. Set this to the side.
2. Sauté the mirepoix in olive oil until translucent.
3. Add the roasted tomatoes, garlic, nutmeg, black olives, pepper, and red pepper flakes. Mix well and warm through.
4. Pour into food processor, adding the basil and parsley. Blend until smooth.
5. Sauté the ground filet until browned. Add blended tomato sauce, stirring well, and bring to a gentle boil.
6. Add salt, pepper, and red pepper flakes to taste. Add bay leaf.
7. Simmer for 1-2 hours to bring out the best flavor. Serve with ravioli or pappardelle or as the filling in lasagna.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com/Recipes. Want a wine to go with your recipe? Check out J.T.'s wine blog at TheWineVixen.com.