

Easy Bolognese Sauce


So what is Easy Bolognese sauce?

Easy Bolognese Sauce is a chunky sauce made with minced beef, garlic, carrots, herbs and enough tomatoes for flavor.

It's a hearty sauce when you want stick to your ribs comfort food. It's delicious, versatile and easy to make you'll want to have it on hand, for ready make meals.

I used ground turkey, you can use any ground meat and pasta, that fits your taste. The recipe calls for pappardelle pasta, but you can use this same Bolognese sauce when you want a heartier lasagna too!!!

It's not too often that you find a recipe that your whole family likes. when you do WIN- WIN.

Not only is it a family favorite it's a crowd pleasing meal on a budget add a salad, some  crusty french bread and you have dinner special enough for weekend get togethers and easy enough for weeknight family meals. Why I love Easy Bolognese Sauce

This is a great go to meat sauce when you want, easy, healthy, flavorful Italian meals, the trifecta for dinner success.

I make this hearty meat sauce in my cast iron dutch oven, sometimes, if I want carefree cooking, I start it on the stove top, and finish it off in a 375 degree oven for one hour.

You can double or triple the recipe, it keeps in your refrigerator up to 4 days, you can freeze it for ready made meals, that's what I do when I make it.

The link below will take you to a the cast iron dutch oven I use, not only for this recipe, but for recipes the require longer cooking time.

It is also the Dutch oven I use to bake my sour dough bread, the recipe for the sourdough bread is posted below. My Dutch oven <https://amzn.to/2XlrfIJ>

Happy day my dears and always cook happy!!!! **Ingredients**

1 Lbs. papperdelle

1 Lbs. ground turkey

1 chopped onion

2 carrots grated

2 Tablespoons chopped garlic

2 15 oz. cans crushed tomatoes

2 cup waters

1 cup chicken stock

1 Tbs. each chopped Italian parsley, basil, and thyme

2 Tbs. each olive oil and butter

Instruction

1. Cook pasta according to package directions
2. Heat oil and butter in a deep saute pan
3. Add onion, garlic and carrots
4. Saute until tender and just beginning to brown
5. Add ground turkey brown breaking into small pieces with wooden spoon
6. Salt and pepper to taste
7. Drain fat
8. Add tomatoes, chicken stock, and herbs
9. Simmer covered 45 minutes

Sweet and Tangy Balsamic BBQ Sauce Recipe

Sweet and Tangy Balsamic BBQ Sauce Recipe

This sweet and tangy Balsamic BBQ Sauce is the best barbecue sauce that is both sweet and tangy is ready in 15 minutes and made from scratch.

BBQ sauce is one of those foods that differ from state to state you have Kansas City style, Memphis style, Texas style and many between. Everyone has their personal favorite. I like them all.

Growing up in an Italian household our BBQ sauce consisted of a basic olive oil, garlic, lemon juice and herbs, still one of my favorites.

But today I wanted to share this quick and easy BBQ sauce that uses few ingredients you probably have on hand, is ready in 15 minutes. and comes out perfect every time.

Things to know about this Sweet and

Tangy Balsamic BBQ Sauce Recipe

When you make this Balsamic BBQ sauce as a made-ahead meal prep allow it to cool, then pour it onto mason jars. Seal it tight with a tight fitting lid and store it in the refrigerator to use for quick and easy meals throughout the week.

It's the perfect sauce to use for pulled pork or chicken and keeps fresh in your fridge up to 2 weeks.

If you make this BBQ sauce please leave me a comment, let me know in what recipe you used it, and don't forget to tag me on Instagram with your creations I love hearing from you!!!

Ingredients

- 2 cups ketchup
- 1 cup water
- 1 cup balsamic vinegar
- 1/4 cup red wine vinegar
- 1/2 cup brown sugar
- 2 tablespoons hot sauce
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon smoked paprika
- 1 tablespoon Worcestershire sauce
- Salt and black pepper to taste

Instructions

1. In a medium saucepan, combine all ingredients.
2. Stir well and bring the mixture to a gentle simmer over low heat.
3. Cover and let the sauce simmer for 15–20 minutes, stirring occasionally, until thickened to your liking.
4. Taste and adjust seasoning with additional salt, pepper, or hot sauce if needed.

Let the sauce cool before using. Store leftovers in an airtight container in the fridge for up to 1 week.

Mixed Mushroom Marinara sauce

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This easy classic mixed mushroom marinara sauce is made with three different mushrooms for a thick, rich vegetarian marinara full of robust earthy flavors. It's so easy and versatile you'll want to make it often.

In this mixed mushroom marinara I used three different types of mushrooms: cremini, white button and portabellas. You can use any combination of mushrooms you like, that's the beauty of this recipe. Not only can you customize this recipe to your liking, you can freeze it for ready-made meals when you need dinner quick. You can even add ground chicken, beef, or turkey for a hearty meat sauce,

I served this mixed mushroom marinara over air fried polenta rounds, it's just as good over pasta, and delicious over toast sprinkled with parmesan and Italian herbs.

This recipe is simple in nature, uses few ingredients and produces intense flavors It's sure to become your go to sauce when you want Italian, but you also need quick and easy.

While sometimes it's nice to showcase your chef abilities with fancy, perfectly plated creations most of the time simple is the way I cook.

Things to know about this mixed mushroom marinara sauce

This Mixed mushroom marinara is full of delicious earthy flavors and because mushrooms grow close to the earth they can be full of dirt too!!

Mushrooms are like sponges. If you soak them in water they become waterlogged and won't brown nicely. Instead clean mushrooms with a damp paper towel.

If your using sliced mushrooms, most are pre cleaned. If you see dirt give them a quick rinse in a colander just before cooking patting them dry with dry paper towels.

If your using whole portabellas , follow the process above, then remove the stem which can be saved and frozen to use in stuffed mushrooms, and with a spoon scoop out the gills and slice.

It's helpful to remember mushrooms need a shower not a bath, if they are still dirty after wiping with a damp paper towel, give them a quick rinse.

If you make this recipe please leave me comment and don't forget to tag me on Instagram that's my favorite part!!!

Ingredients

- 8 oz. sliced white mushrooms
- 8 oz sliced crimini mushrooms
- 8 oz sliced portabellas
- 2 cans 15 oz. crushed tomatoes
- 2 cans 15 oz. tomato sauce
- 1 chopped bunch Italian parsley
- 2 tablespoon each chopped basil, thyme and oregano
- 1 chopped medium onion
- 2 tablespoons each butter and olive oil
- Salt and pepper to taste

Instructions

1. In a 5 quart stock pot heat the olive oil and butter
2. Add the onion and garlic saute until limp
3. Add in the mushrooms saute until mushrooms are brown
4. Salt and pepper now
5. Add all the tomato sauces
6. Rinse out tomato cans add 1 can of water to the sauce
7. Add herbs
8. Simmer covered for 1 1/2 hours stirring occasionally
9. ENJOY