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### Corkscrew Bolognese

A supermeaty version of Bolognese sauce, made with a combination of ground beef, pork, and veal, surrounds whatever type of short tubular pasta your family likes best with *plenty* of mozzarella cheese. I use cellentani, cavatapi, or rotini (all corkscrew-shaped pastas), but you could also use penne or ziti.

To save time, chop the onions in a food processor. Also, feel free to substitute additional ground beef for the ground pork and/or veal.

2 tablespoons olive oil  
3 medium sweet onions, finely chopped  
3 stalks celery, finely chopped  
3 carrots, peeled and finely chopped  
6 large cloves garlic, finely chopped  
1 teaspoon salt  
1 teaspoon pepper  
3 1/4 pounds ground beef (85% lean)  
1 pound ground veal  
1 pound ground pork  
1 28-ounce can crushed tomatoes  
1 28-ounce can diced tomatoes  
1 28-ounce can whole peeled tomatoes, broken apart  
1 28-ounce can tomato sauce  
2 cups dry red wine  
4 pounds corkscrew or other tubular pasta  
Olive oil spray  
4 cups grated parmesan cheese  
18 cups shredded mozzarella cheese

#### Special Equipment:

6 foil loaf pans (5-pound size)  
1 very large soup pot, for the sauce  
1 or 2 large pasta-cooking pots  
1 very large bowl, for mixing pasta with sauce  
Wax paper, foil, plastic wrap, and labels

1. Heat a large soup pot over medium heat. Add the oil. When the oil is hot, add the onions. Cook, stirring occasionally, until the onions have softened, about 5 minutes. Add the celery, carrots, garlic, salt, and pepper, and cook another 10 minutes, stirring often.
2. Add the beef, veal, and pork, breaking up the meat as you add it to the pot. Cook the meat until no pink color remains, about 12 more minutes, stirring frequently to

- break up the meat. Carefully drain off as much fat as you can, and return the pot to the heat. (At this point, if you don't think the remaining ingredients will fit in your soup pot, separate the meat into two pots and add half the ingredients to each pot.)
3. Add all the tomatoes and the wine, stir to combine, and simmer for 40 minutes, stirring occasionally. Taste the sauce, and season with additional salt and pepper, if necessary.
  4. Bring plenty of salted water to a boil, and begin to cook the pasta, one pound at a time (you can use 2 pots if you have them, to make things go faster). Cook each batch for 8 minutes, until just barely al dente, and drain the pasta in a colander. Meanwhile, spray the foil pans with olive oil spray.
  5. In a large bowl, mix each pound of pasta with about 4 1/2 cups of the Bolognese sauce, 1 cup of the parmesan cheese, and 3 cups of the mozzarella cheese. Divide the mixture between 2 of the foil pans. Repeat with the remaining 3 pounds of pasta and the remaining sauce, dividing the last pound of pasta among all six loaf pans. Top each pasta pan with about 1 cup of mozzarella cheese, and let cool to room temperature.
  6. Cut six sheets of wax paper to fit the tops of the pans. Place one on each pan, and seal each pan with a layer of foil. Wrap each pan completely in plastic wrap (if freezing), and label with cooking instructions. Freeze.
  7. To bake, thaw the pasta completely by placing it in the refrigerator at least 24 hours (and up to 2 days) before baking. Preheat the oven to 350 degrees. Remove the plastic, and place the pan on a baking sheet. Bake the pasta for 45 minutes. Remove the foil and the wax paper, and bake an additional 10 to 15 minutes, or until the cheese is melted and beginning to brown, and the pasta is hot all the way through. Serve immediately.

*Note: If you'd like to bake the pasta the same day you make it, simply place the wax- and foil-covered dish in the refrigerator until ready to bake. Bake for 35 minutes, then remove the foil and wax paper and bake an additional 10 minutes.*

*Makes (6) servings for 6*