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RICH MEAT SAUCE

- 1 Pound Lean Beef
- 1 Pound Pork Shoulder
- 1 Pound Veal Neck
- Salt
- 1 Teaspoon Black Pepper
- 4 Cloves Garlic, Chopped
- 1 Bay Leaf
- 1 Teaspoon Dried Basil
- 1 Onion, Stuck with 3 Cloves
- 2 Carrots
- 1 Small Turnip
- 2 Stalks Celery
- 6 Tablespoons Butter
- 2 Cans Tomatoes
- 1 Teaspoon Dried Basil
- 1 Can Tomato Paste

DIRECTIONS

1. Place the meats in a large casserole.
2. Sprinkle with salt and pepper.
3. Add the garlic cloves, bay leaf 1 teaspoon basil and onion stuck with cloves.
4. Roast in a 450 degree oven until colored a deep golden brown.
5. Remove the meat and place in a deep kettle with the carrots, turnip, celery and water to cover.
6. Bring to a boil.
7. Lower heat and gently simmer gently for 6 hours. Add more liquid during cooking if necessary.
8. Allow to cool. Skim any fat that surfaces.
9. Remove the meat and chop fine.
10. Reheat broth. Strain.
11. Add to the chopped meat.
12. Melt 6 tablespoons butter in a skillet.
13. Add tomatoes. Mash them down well.
14. Add basil and 1 teaspoon salt.
15. Cook uncovered until the tomatoes have cooked down one third.
16. Add tomato paste and blend well.
17. Adjust seasoning. Pour through a strainer into meat sauce.
18. Heat over low heat for 1 hour.

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16. Add tomato paste and blend well.