

SIMPLE BOLOGNESE

MAKES ABOUT 1 QUART; SERVES 4 OVER A POUND OF PASTA AS A MAIN COURSE

- 1/4 cup extra-virgin olive oil**
- 1 medium onion, minced**
- 2 garlic cloves, minced**
- 1 celery stalk, minced**
- 1 carrot, peeled and minced**
- 1 pound ground beef chuck**
- 1 (28-ounce) can crushed tomatoes**
- 1/4 cup chopped fresh flat-leaf parsley**
- 8 fresh basil leaves, chopped**
- 1/2 teaspoon salt, plus more to taste**
- 1/2 teaspoon freshly ground black pepper, plus more to taste**
- 1/4 cup freshly grated Pecorino Romano cheese**

IN A LARGE SKILLET, heat the oil over a medium flame. When almost smoking, add the onion and garlic and saute until the onion is very tender, about 8 minutes. Add the celery and carrot and saute for 5 minutes. Increase the heat to high, add the ground beef, and saute until the meat is no longer pink, breaking up any large lumps, about 10 minutes. Add the tomatoes, parsley, basil, and 1/2 teaspoon each of salt and pepper, and cook over medium-low heat until the sauce thickens, about 30 minutes. Stir in the cheese, then season with more salt and pepper to taste. [The sauce can be made 1 day ahead. Cool, then cover and refrigerate. Rewarm over medium heat before using.]