

# **CUCINA DESANTIS**

1759 FIRST AVE. SOUTH

SEATTLE, WA 98134

(206) 587-4222

LOCATED ON 1<sup>ST</sup> AND HOLGATE, 2 BLOCKS SOUTH OF SAFCO FIELD

## ***CHEF MICHAEL DESANTIS***

### **BOLONESE SAUCE CALABRESE STYLE**

3 tablespoons of olive oil

½ minced sweet onion

1 minced carrot

1-tablespoon sea salt

½ pound DeSantis Italian Sausage - bulk

½ pound extra lean ground beef

½ cup red wine

1 28-ounce can San Manzano pear shape tomatoes in juice, crushed in hand

1-cup hot pasta water

1 pound dry pasta

½ cup fresh grated Romano

Put in large fry pan olive oil, onion, carrot, and sea salt and cook on med-high heat until it is soft, not brown at all. Add the Italian sausage and ground beef until browned then the red wine and take the can of tomatoes and crush in hand until small crush.

Cook pasta and add one cup of the boiling water to sauce and continue to cook until pasta is ready. Combine cooked pasta with sauce in pan to get complete sauce coverage on pasta.

Top with Romano cheese and serve.