

# Steve's Bolognese Sauce

## Ingredients

- 2 tbsp vegetable oil
- 500g beef mince
- 2 brown onions
- 1 tbsp mixed herbs
- 2 large carrots
- 2 celery sticks
- 4 cloves of garlic
- 2 x 400g tinned tomatoes
- 2 tbsp tomato paste
- 2tbsp Worcestershire sauce
- 2 shakes of Tabasco sauce
- Salt and pepper to taste

## Equipment

- Large Pot
- Food processor
- Chopping board
- Wooden spoon

## Method

1. Pre-heat pot and brown mince well.
2. Place onion, garlic and mixed herbs into processor and chop.
3. Place carrot and celery in processor as well and chop until fine.
4. Add veggie and herb mixture to mince and cook for a few minutes.
5. Add tomato paste and fry off for 2 minutes.
6. Add tinned tomatoes and at least 2 tins of water.
7. Add worcestershire, Tabasco and season to taste.
8. Bring to the boil, then turn to the lowest simmer.
9. Simmer for at least 1 hour - 4 hours is better - stirring occasionally.

