

## How to Make North Italian Meat Sauce (Ragu alla Bolognese)

North Italian Meat Sauce (Ragu Bolognese) ???



**TIME**  
**8 min**

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**ChefManiac**

### INGREDIENTS

2 tbsp olive oil  
1 medium onion, finely chopped  
2 medium carrots, finely chopped  
2 celery stalks, finely chopped  
4 cloves garlic, minced  
1 lb ground beef  
1 lb ground turkey (or pork)  
1 cup low-sodium beef or chicken broth  
1 cup whole milk or heavy cream  
1 (28 oz) can crushed tomatoes  
1 tbsp tomato paste  
1 tbsp dried oregano  
1 tbsp dried basil  
1 bay leaf  
Salt and black pepper, to taste  
Fresh parsley or basil (for garnish)  
Grated Parmesan cheese (for serving)

#### Swaps and Notes:

**Meat:** Feel free to swap turkey for pork or use all beef if preferred.

**Tomatoes:** Fire-roasted crushed tomatoes add a smoky edge.

**Milk vs. Cream:** Use cream for a richer texture, milk for a more traditional version.

**Herbs:** Add a pinch of nutmeg for a Northern Italian signature touch.

#### Step-by-Step Directions:

##### Step 1: SautØ the Vegetables:

Heat olive oil in a large Dutch oven or pot over medium heat.

Add onion, carrot, celery, and garlic. Cook, stirring often, for 7-8 minutes until softened and fragrant.

##### Step 2: Brown the Meat:

Add ground beef and ground turkey, breaking up with a spoon.

Cook until browned and fully cooked, about 8-10 minutes.

Season with a pinch of salt and pepper.

##### Step 3: Deglaze and Simmer:

Stir in the broth, scraping up any browned bits.

Let it simmer for 5 minutes to reduce slightly.

Add milk or cream, crushed tomatoes, tomato paste, oregano, basil, bay leaf, salt, and pepper.

Bring to a simmer, then reduce heat to low.

##### Step 4: Slow Cook:

## DIRECTIONS

1. Step 1: SautØ the Vegetables: Heat olive oil in a large Dutch oven or pot over medium heat.
2. Add onion, carrot, celery, and garlic. Cook, stirring often, for 7-8 minutes until softened and fragrant.
3. Step 2: Brown the Meat: Add ground beef and ground turkey, breaking up with a spoon.
4. Cook until browned and fully cooked, about 8-10 minutes.
5. Season with a pinch of salt and pepper.
6. Step 3: Deglaze and Simmer: Stir in the broth, scraping up any browned bits. Let it simmer for 5 minutes to reduce slightly.
7. Add milk or cream, crushed tomatoes, tomato paste, oregano, basil, bay leaf, salt, and pepper.
8. Bring to a simmer, then reduce heat to low.
9. Step 4: Slow Cook: Simmer uncovered for 1½ hours, stirring occasionally.
10. If the sauce thickens too much, add a splash of water or broth to loosen.
11. Step 5: Finish and Serve: Remove bay leaf.
12. Taste and adjust seasoning.
13. Serve over your favorite pasta, topped with grated Parmesan and fresh parsley or basil.
14. Tips for Success: Chop vegetables finely for the best texture.
15. Sear the meat well to build flavor before adding liquids.
16. Stir occasionally during simmering to prevent sticking.

17. For an even richer sauce, add a splash of red wine with the broth.
18. Serving Suggestions & Pairings: This ragu pairs beautifully with:
19. Wide noodles like tagliatelle, pappardelle, or even baked into lasagna
20. A side of garlic bread or focaccia
21. A green salad with balsamic dressing
22. Looking for more savory mains? Pair with Sheet Pan Quesadillas or Cajun Chicken Sausage Gumbo for variety at your next dinner party
23. Storage and Leftover Tips: Refrigerate leftovers in an airtight container for up to 4 days.
24. Freezes beautifully for up to 3 months-cool completely before storing.
25. Reheat slowly on the stovetop or in the microwave, adding a splash of broth if needed.

## SWAPS & NOTES

Meat : Feel free to swap turkey for pork or use all beef if preferred.

Tomatoes : Fire-roasted crushed tomatoes add a smoky edge.

Cream : Use cream for a richer texture, milk for a more traditional version.

Herbs : Add a pinch of nutmeg for a Northern Italian signature touch.

## TIPS FOR SUCCESS

Chop vegetables finely for the best texture.

Sear the meat well to build flavor before adding liquids.

Stir occasionally during simmering to prevent sticking.

For an even richer sauce, add a splash of red wine with the broth.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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