

Spaghetti e Ragù

2 tablespoons each olive oil and butter

1 small onion, 1 carrot, 1 celery rib, all chopped fine

¾ pound ground chuck

½ cup milk

1 cup dry white wine

1/8 teaspoon nutmeg

2 cups canned, chopped Italian tomatoes including juice

Fresh or dried Spaghetti, cooked al dente

In earthenware pot or largest, heavy saucepan, heat oil, butter, and onion over moderately high heat until translucent. Add carrot and celery, and cook for 2 minutes. Add beef, crumbling with fork, and cook until meat is no longer pink. Season mixture with salt.

Add wine and turn heat up to medium high. Cook, stirring occasionally until wine has evaporated.

Turn heat down to simmer, and add milk and nutmeg. While stirring, cook until milk has evaporated.

Add tomatoes, and stir thoroughly. Cook sauce at bare simmer, uncovered, stirring occasionally, for 3-4 hours.

Cook spaghetti. Immediately toss pasta with sauce in large, heated bowl.