

Best Meat Sauce Ever

Mario Batali

Servings: 12

3 pounds Rump Roast, Trimmed and cubed

1/4 cup Olive Oil

1 small Onion, Chopped

3 cloves Garlic, Finely chopped

1 pound Pork Chops or pork shoulder, cubed

28 ounces canned Tomatoes, chopped or crushed

58 ounces Tomato Sauce

4 ounces Tomato Paste

1 1/2 teaspoons dry basil, Crushed

1/2 tablespoon dry oregano, Crushed

2 teaspoons Salt

1/2 teaspoon Pepper

Add olive oil to large, heavy stock pot or Dutch oven. Heat over low heat. Brown beef roast on all sides. Add onion and garlic, carefully sauteing until onions are transparent, not overcooked or burnt. Pour whole tomatoes directly into pot with meat, fill can with water, and add water to pot. Using a wooden spoon break up tomatoes. Add tomato sauce and fill cans with water, add water to pot. Turn up heat, bring to a rolling boil, stirring once or twice with wooden spoon to prevent sticking. Add seasonings, lower heat, and simmer, covered, for one hour. Stir occasionally with wooden spoon.

TOOLS NEEDED

Chef's Knife

Cutting Board

Cutting Board Mat

Measuring Cups

Measuring Spoons

Garlic Peeler

Garlic Chopper

Assorted Work Bowls

Dutch or French Oven

Bamboo Spatula or Spoon