

Jodi's Meat Bolognese

¼ cup of olive oil
3 large cloves of garlic sliced
2 large shallots minced
2 lbs of ground veal
1 cup of shredded carrots
¼ cup red wine
2 cans of whole tomato (28 oz approx)
¼ cup grated cheese
1 box of pasta (your choice)
Garnish with fresh basil

Heat olive oil; add garlic cloves and shallots for 2-3 minutes. Add meat and brown it, then add the carrots and sauté. Add two cans of tomato, cheese and wine. Cook uncovered for 1 hour to 1-½ hours on low

Boil pasta