

# K-Mann's Diabolic Bolognese

This is one of the first things I ever tried to cook. It has evolved over the years but is still basically the same recipe. I must have cooked this a thousand times. More if you count when people used to request it on a weekly basis during my catering days. Great recipe for freezing for another day. My roommates and friends back in the St. Marc street days would have a pasta night every week and this would send their taste buds into the stratosphere. Spaghetti, cheese filled ravioli, butterfly pasta, orecetti, it works with all of 'em. Instead of pork ribs, try merguez sausage, it's wild.

1 lb short pork ribs	2 cans tomato paste
1/2 lb beef	1/4 cup parmesan reggiano
1/2 lb pork	1/4 cup romano cheese
1/2 lb veal	4 cloves garlic
1 large Spanish onion	1 red chili
4 vine ripened tomatoes	fresh basil
1 lb button mushrooms	fresh oregano
2 stalks celery	1 bay leaf
4 spring onions (green)	salt
1 liter beef stock	pepper
2 oz single malt scotch	nutmeg
1 red bell pepper	cooking oil

Slice mushrooms and chop green onions. Fry mushrooms in oil and finish with whites of green onions and 1 oz scotch. Put into baking dish. In same pan fry and sear pork ribs with a bit of salt, pepper and 1/3 of the garlic (chopped). Put into baking dish. Sear rest of meat adding 1/3 of garlic, salt, pepper, a few sprigs of basil and oregano. Finish with tomato paste. Put into baking dish. In same pan caramelize chopped Spanish onion, adding the celery half way through. Put into baking dish. Deglaze pan with 1/4 cup beef stock, add to baking dish. Add rest of basil, oregano, bay leaf, salt, pepper, nutmeg, last 1/3 of garlic, chili, tomatoes and beef stock. Cook for 40 min. at 375 C. Remove from oven at 40 min. Add parmesan, romano cheese, sliced peppers, green onions and cook for another 15 min.. Don't cook longer than 55 - 60 min., you don't want the cheese to burn onto the pan.