



Dark Chocolate Bolognese Sauce with Spaghetti

Add some healthy mushrooms for added nutrition

- 1/2-ounce dried porcini mushrooms
- 2 cups hot water
- 2 (each) ribs of celery; whole carrots
- 1 medium onion, peeled
- 3 cloves garlic cloves, peeled
- 6 ounces fresh minced mushrooms
- 1 teaspoon dried thyme leaves
- 1/2 teaspoon dried sage leaf
- 1 Tablespoon fresh rosemary leaves
- 1 teaspoon dry oregano
- 2 Tablespoons olive oil
- 8 ounces lean ground beef
- 4 ounces tomato paste
- 1 Tablespoon dark chocolate cocoa powder
- 2 cups dry red wine
- 4 cups prepared tomato sauce
- Salt, ground black pepper; ground red pepper to taste
- 1 Tablespoons basil pesto
- Serve with: Cooked spaghetti
- Garnish: Fresh chopped parsley
- Grated or shredded Parmigiano-Reggiano (Parmesan) cheese

- Place dried mushrooms in small bowl; cover with hot water; set aside to soften.
- Using a food processor, chop celery, carrots, onion, and garlic to coarse chop. Remove soft mushrooms from liquid; set aside liquid. Place soften mushrooms, fresh mushrooms, and herbs in food processor; process to fine chop.
- Add olive oil in large sauce pot. Over low heat, sauté chopped vegetables herbs, and mushrooms. Add beef, break up any lumps; cook to combine with the vegetables.
- Stir in tomato paste and cocoa powder; cook about 5 minutes to combine. Deglaze with red wine and reserved mushroom liquid. Add tomato sauce; bring to a boil; reduce heat to low heat or simmer for 1-1/2 to 2 hours; stir occasionally. Season to taste with salt, black pepper, and red pepper. Stir in basil pesto. Yield: About 8 cups sauce
- To serve with ½ pound cooked spaghetti: Add 1 cup prepared sauce to al dente cooked pasta; toss to coat; add additional sauce as desired.
- To serve: Place spaghetti on large serving plate; top with chopped fresh parsley and sprinkle with Italian grated or shredded cheese.
- Services: 4

Preparation Time: 20 minutes Cooking Time: 2 hours

Recipe Inspired by: Chef Maria Dietz, Sous Chef, The Hotel Hershey
The recipe is a family favorite from her grandmother, Rosalia Natale.

Cook's Note: If fresh herbs aren't available, use dry herbs as desired.
Recipe can also be prepared vegetarian by using plant-based meat and adding more mushrooms. This recipe uses a Blenditarian technique replacing some of the meat with mushrooms for a healthier main dish.

Comfort Recipe: There is nothing better than one of those special comforting recipes from Grandma. We enjoyed meeting Grandma Rosalia at the Hershey Chef Demonstration and watching Chef Maria prepare this family favorite dish using all ground beef in place of mushrooms.

About the Recipe: We added a healthy Blenditarian touch to this classic, replacing some or all of the meat with delicious mushrooms. The recipe yields about 8 cups. It is great for multiple meals or freezing. It has a long cooking time, making it ideal for a slow cooker. One taste of that rich, thick sauce transports you to Italy. Just add crunchy Italian bread. Delizioso!