

Matty's Semi-Homemade Bolognese with Vidalia Onion & Fresh Basil

Prep: About 10 min | Cook: 2-3 hr simmer + browning | Makes: 1 batch

A hearty, slow-simmered meat sauce made with browned ground beef, sweet Vidalia onion, garlic, fresh basil, and your favorite jarred sauce. Matty uses Rao's Bolognese. Spoon it over pasta or use it in lasagna rolls.

Ingredients

- 1 pound ground beef
- 1 whole Vidalia onion, chopped
- Olive oil, as needed for cooking
- 3-4 cloves garlic, minced
- Red pepper flakes, to taste
- 2 jars Bolognese or your favorite pasta sauce (Matty uses Rao's Bolognese)
- Fresh basil, torn or chopped, to taste
- Dried Italian herbs, to taste

Method

1. Brown the ground beef in a large, deep skillet or heavy pot over medium-high heat, breaking it up as it cooks.
2. Add the chopped Vidalia onion and olive oil as needed. Cook, stirring, until the onion softens.
3. Stir in the minced garlic and red pepper flakes. Cook briefly, about 30-60 seconds, until fragrant.
4. Pour in both jars of Bolognese or your preferred pasta sauce and stir to combine.
5. Add the fresh basil and dried Italian herbs. Reduce the heat to low and simmer gently for 2-3 hours. Stir about every 30 minutes initially, and more frequently as the sauce thickens, scraping the bottom to prevent sticking.
6. When the sauce is rich and thick, taste and adjust the herbs or red pepper flakes to your liking. Serve over pasta or reserve for another recipe.

Kitchen notes

For lasagna rolls, keep the filling portion thick and let it cool enough to handle. If needed, loosen the sauce for underneath and over the rolls with a little water until easily spreadable. Jar sizes and herb quantities are flexible; the final yield depends on the jars used and how much the sauce reduces.