

Ragu Specialty Sauce

Ingredients:

1. 1 carrot
2. 1 onion
3. 1 to 2 stalk(s) of celery
4. 3 cloves of garlic
5. 1 lb. of ground beef
6. ¼ c. olive oil.
7. 1 c. red or white wine
8. 1 c. tomato sauce

Instructions:

1. Chop carrot, onion, celery and garlic – simmer in the ¼ c. olive oil until soft.
2. Add ground beef (either raw & cook until brown – or cooked and cook until warm)
3. Add Red or White wine
4. Add tomato sauce