

RECIPE: SLOW COOKER SUNDAY SAUCE

PAIR WITH: 2021 OFFERING



INGREDIENTS:

4 slices thick-cut bacon, chopped	Kosher salt and black pepper, to taste
2 medium yellow, onions, chopped	4 carrots, finely chopped
5 cloves garlic, minced	4 celery stalks, finely chopped
1 lb lean ground beef	2 (28 ounce) cans, crushed San
¾ lb ground Italian sausage	Marzano tomatoes
2 Tbsp dried oregano	1 (6 ounce) can, tomato paste
2 Tbsp dried basil	1¼ cup, dry red wine
½ Tbsp dried thyme	1 pound rigatoni pasta

INSTRUCTIONS:

1. Cook the bacon in a large skillet over medium heat until crisp, about 5 minutes. Add the onion, garlic, beef, sausage, oregano, basil, thyme and season with salt and pepper. Brown all over breaking up the meat as you go, about 10 minutes. Remove the skillet from the heat.
2. Transfer the meat to the bowl of your slow cooker. Add the carrots, celery, tomatoes, tomato paste, red wine, and thyme. Season with salt and pepper. Stir to combine. Cover and cook on low for 6-8 hours.
3. Bring a large pot of salted water to a boil and boil the pasta until al dente according to package directions. Drain.
4. To serve, toss pasta with sauce and top with fresh grated parmesan cheese.