



My mama used to make a big batch of this recipe. Whenever she did, it was gone in just a few days

### Description

In the realm of hearty and comforting meals, few dishes rival the beloved **Bolognese sauce**. Originating from Bologna, Italy, this rich and savory sauce has become a staple in kitchens around the world. Its versatility and depth of flavor make it a favorite for family dinners and gatherings. In this article, weâll explore a simple yet delicious slow cooker Bolognese sauce recipe that will surely become a cherished addition to your culinary repertoire.

### Ingredients:

Ingredient	Quantity
Olive oil	1 tablespoon
Onion	1, finely chopped
Garlic cloves	2, minced
Ground beef	1 pound
Crushed tomatoes	1 can (28 ounces)
Tomato paste	1 can (6 ounces)
Dried oregano	1/2 teaspoon
Dried basil	1/2 teaspoon
Salt	To taste
Black pepper	To taste

### Instructions:

- SautÃ© Aromatics:** Heat olive oil in a skillet over medium heat. Add the chopped onion and minced garlic, sautÃ© until the onion is translucent, about 3-5 minutes.
- Cook Ground Beef:** Add the ground beef to the skillet. Cook, breaking up the meat with a spoon, until browned and cooked through.

3. **Combine Ingredients in Slow Cooker:** Transfer the cooked meat and onion mixture to the slow cooker. Add the crushed tomatoes, tomato paste, dried oregano, dried basil, salt, and black pepper. Stir well to combine.
4. **Slow Cook:** Cover and cook on low for 6-8 hours or on high for 4-5 hours, until the sauce is thick and flavorful.
5. **Serve:** Serve the Bolognese sauce over cooked pasta of your choice, and garnish with grated Parmesan cheese, if desired.

### Category

1. Crockpot Recipes

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