

**Recipe Name:** Veal Bolognese**Recipe Category:** Dinner Entrée**Portion Size:** 1 cup**Ingredients:** Yields: 50 servings

Ingredients	Notes:
6-7 pounds lean ground veal	
6-7 pounds lean ground pork	
2 cups pancetta bacon, chopped finely	
6 pounds dry spaghetti, tagliatelle or fettuccine	
1 cup olive oil	
3 cups chopped onion	Washed, trimmed, peeled and diced
3 cups chopped carrots	Washed, trimmed, peeled, and diced
2 cups chopped celery	Washed, trimmed, peeled and diced
3 cups evaporated milk	
1 gallon tomato sauce	
1 gallon reduced sodium beef broth	
Grated Parmesan cheese	

**Directions:**

Steps:	Directions:	Critical Control Point / Quality Assurance
1	Prepare pasta according to directions on the package.	
2	Heat oil in large pan over medium heat. Add onion, celery, and carrots. Cook until soft. Add veal, pork and pancetta and cook until evenly browned. Drain excess fat. Add milk and cook until liquid has evaporated about 15 minutes.	Cook until internal temperature reaches 165 F degrees for 15 seconds
3	Stir in tomato sauce and beef broth. Cover and simmer 2 -2 ½ hours.	
4	Top spaghetti with Bolognese sauce. Sprinkle with parmesan cheese.	

**Time Temperature Sensitive food.** Food safety Standards: hold food for service at an internal temperature above 140° F. Do not mix old product with new. Cool leftover product quickly (within 4 hours) to below 41° F. Follow proper cooling procedures. Store leftovers in a tightly sealed, labeled and dated container. Use leftover within 72 hours if stored in refrigerator or 30 days if stored in the freezer. Reheat leftover product quickly (within 2 hours) to 165 degrees F for 15 seconds. Reheat left over product only once; discard if not used. Cold holding at 41°F or colder or using time alone (less than four hours). Always wash hands and wash and sanitize counter tops utensils and containers between steps when working with raw meat.

**Texture Modified Diets: Tip: serve pasta in correct particle size.**

**Soft & Bite Size:** (aka Bite size) **Food particle size ½ inch (~width of standard fork)** Food must be moist. Cut foods with a knife to a ½” particle size prior to layering. Moisten with broth as needed.

**Chopped:** **Food particle size ¼ inch (~ ½ width of standard fork)** Food must be moist. Chop foods with a knife to 1/4” particle size prior to layering. Moisten with broth as needed.

**Minced and Moist:**(aka Minced/Mechanical Soft/Ground) **Food particle size 1/8 inch (fits through prongs of standard fork)** Food must be moist. Use a food processor to grind food particles into 1/8 inch prior to layering. Moisten with broth as needed.

**Pureed: Smooth and cohesive.** Use a food processor to puree to a smooth consistency. Foods are processed by grinding and then pureeing them. May add broth or sauce to puree. Do not add to much liquid. Puree should still hold its shape. Must not be firm or sticky. Puree foods while still hot. Appearance should be smooth like pudding.

Serve ½ c. puree meat sauce and ½ c. puree pasta separately. Tip: puree pasta while still hot.

**Therapeutic Modified Diets:****Lowfat:** Omit bacon**Diabetic/No added Sugar/No Conc. Sweets/Calorie Controlled:** No changes needed**Bland/Anti Reflux:** Serve plain ground veal over plain spaghetti**Liberal House Renal:** Omit salt, tomatoes, milk, bacon and Parmesan cheese**No Added Salt:** Omit bacon**2 Gram Sodium:** omit salt, bacon, milk and Parmesan cheese. Use SF tomato sauce or fresh tomatoes.**Gluten Free:** Use gluten free pasta and beef broth. Prepare foods separately to prevent cross

contamination.

**Allergy Alerts: When an "X" is present, this indicates the allergen is present.**

**Always read all food labels to ensure allergens are not present.**

Wheat	Milk	Eggs	Fish Shellfish	Soy	Peanuts/Nuts	Other
X	X	X				

**Key: SF= Salt Free D= Diet or Sugarfree LF = Lowfat FF = Fat Free GF = Gluten Free**