

## **Rae's Bolognese Sauce**

1.5kg Lean beef mince  
1 large onion finely diced  
4 cloves garlic finely diced  
6 rashers bacon finely diced  
1 large red capsicum finely diced  
300 grams button mushrooms finely diced  
1 bottle Provista Sugo or 2 cans diced italian tomatoes  
1/3 cup tomato paste  
1 ½ litres water  
1 cup shiraz (I sometimes use port instead, in summer I use Sav Blanc)  
1/3 cup honey  
2 tablespoons Italian herbs  
1 fresh bay leaf  
½ teaspoon ground nutmeg  
salt & pepper to taste  
2 tablespoons olive oil

Heat oil in large copper based pan, add onion, garlic & bacon and cook until onion is soft. Add mince to pan and cook stirring until all liquid has evaporated. Add tomato paste and cook stirring around 1 minute, add all other ingredients to pan, bring to the boil, reduce heat and simmer uncovered for 2-3 hours until sauce has thickened.