

SPAGHETTI BOLOGNESE

Ingredients:

- 4 kenchic hungarian sausages
- 1 tablespoon olive oil
- 1 onion, finely chopped
- 3 cloves garlic, minced
- 6 crushed tomatoes
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon dried thyme
- Salt and black pepper to taste
- 1/2 cup (120ml) whole milk
- 1 cup (240ml) beef or vegetable broth
- 1 pound (450g) spaghetti
- Grated Parmesan cheese for serving
- Fresh basil or parsley for garnish (optional)

Instructions:

Cook the Pasta:

- Bring a large pot of salted water to a boil. Cook the spaghetti according to the package instructions until done.

Make the Bolognese Sauce:

Dice the sausages into small pieces

- In a large skillet or saucepan, heat the olive oil over medium heat. Add the chopped onions.
- Add the minced garlic and cook for an additional 1-2 minutes until fragrant.
- Increase the heat to medium-high, add the chopped sausages, and cook until browned, breaking it up with a spoon as it cooks.

Add Tomatoes and Seasonings:

- Add the crushed tomatoes, tomato paste, oregano, basil, thyme, salt, and black pepper. Stir well to combine.

Simmer the Sauce:

- Pour in the milk and broth. Bring the mixture to a simmer, then reduce the heat to low, cover the pan, and let it simmer for at least 1 hour, stirring occasionally. The longer it simmers, the richer the flavors will be.

Adjust Seasoning:

- Taste the sauce and adjust the seasoning if necessary. If it's too thick, you can add a little more broth.

Serve:

- Spoon the Bolognese sauce over the cooked spaghetti. Garnish with grated Parmesan cheese and fresh basil or parsley if desired.

Enjoy:

- Serve the Spaghetti Bolognese hot, and enjoy this classic and comforting Italian dish.