

# Eggplant Bolognese - from J.M.



2 Tblsp. olive oil  
2 1/4 cups chopped onion  
3/4 tsp. kosher salt, divided  
1/2 tsp. freshly ground pepper, divided  
1/2 lb. ground sirloin  
8 cups chopped eggplant (about 1.5 lbs.)  
1 Tblsp. minced garlic  
1 Tblsp. tomato paste  
1/2 cup red wine  
1 28-oz. can of whole tomatoes, undrained  
1 Tblsp. red wine vinegar

10 ozs. whole-wheat fettucine  
1 Tblsp. kosher salt  
1/4 cup small, fresh basil leaves

Heat olive oil in a Dutch oven (large, deep pot) over medium-high heat. Add onion, 1/4 tsp. salt, 1/4 tsp. pepper, and the beef. Cook 10 minutes or until beef is browned, stirring to crumble the beef. Add eggplant, garlic, 1/4 tsp. salt, and 1/4 tsp. pepper. Cook 20 minutes or until eggplant is very tender, stirring occasionally. Add tomato paste and cook 2 minutes, stirring constantly. Add wine and cook 1 minute, scraping pan to loosen browned bits. Add tomatoes and their juice, and bring to a boil. Reduce heat and simmer 10 minutes, stirring occasionally and breaking up the tomatoes as necessary. Add 1/4 tsp. salt and the red wine vinegar.

Cook fettucine according to package directions, adding 1 Tblsp. kosher salt to the cooking water. Drain. Toss with the cooked sauce and sprinkle with basil leaves.