



ZITI A LA BOLOGNESE

INGREDIENTS

- (2) 26 oz jars Publix 4-cheese tomato sauce
- 1 lb. ziti macaroni
- 1 large onion diced small
- 2 celery stalks diced small
- 2 tbsp. dry basil
- 1 large carrot diced small
- 2 & 1/2 lbs. ground beef
- 4 tbsp. fresh parsley diced
- 4 cloves of garlic diced fine
- 1 tsp. salt
- 1 tsp. ground black pepper
- olive oil

RECIPE

Brown and crumble the meat in a hot frying pan coated with olive oil until redness is gone. Drain on paper towel and transfer to bowl. In the same hot frying pan add some olive oil and saute the onions, carrots, garlic, and celery until golden and then add to the bowl of meat. In a large pot, combine the meat and onions, carrots, etc. with the 4-cheese sauce and spices, bring to a boil and simmer for 30 minutes stirring occasionally. Cook the pasta in a large pot of salted boiling water. Cook al dente or 2 minutes less than package instructions. Combine the pasta and Bolognese sauce. Carefully transfer to the aluminum baking pan.

Cooling and Freezing Directions

Food borne bacteria love food at room temperature. Therefore it is crucial to expedite hot to cold temperature. When transferring cooked contents to the aluminum pan, leave 1/2 " from the top edge of the pan for expansion during freezing. For cooling: place the uncovered aluminum pan with hot contents into a larger pan containing half ice, half cold water and two tablespoons of salt. As soon as the contents are no longer hot, cover the pan with the lid and seal all around.

**LABEL LID WITH BLACK MARKER
NAME OF CASSEROLE, DATE**