

Lamb Bolognese Sauce with Pasta

2 pounds fresh ground Lamb
2 large onions (diced)
½ cup fresh garlic (chopped)
3 cups green bell pepper (diced)
1 Tbls whole fennel seed
1 Tbls crushed red chili flake
1 tsp ground cloves
1 tsp ground cinnamon
8 cups chopped tomatoes
4 cups tomato sauce
2 cups tomato paste
1 bottle Lake Sonoma Dry Creek Zinfandel
4 cups veal stock
2 Tbls kosher salt
1 Tbls ground black pepper
3 Tbls fresh rosemary
2 Tbls fresh oregano

Saute lamb in sauce pan. Add onions, garlic, bell pepper, spices and chili flake. Season with salt and pepper at this point. Add tomatoes, and wine. Bring to a boil and simmer for 2-3 hours. Add stock and season again with salt and pepper. Add herbs and turn off heat.

Serve over your favorite pasta. It is great with penne or rigatoni, since it is so meaty. Add shredded aged dry jack or pecorino cheese to the top.

Chef Robin Lehnhoff