

Clearwater Canyon Cellars Spice Market Lamb Bolognese

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| Lamb (ground) | 1 pound |
| Garlic (minced) | 2 TBSP |
| Onion (chopped) | 1/4 C |
| Carrot (chopped) | 1/4 C |
| Celery (chopped) | 1/4 C |
| Red bell pepper (chopped) | 1 EA |
| Poblano (chopped) | 1 EA |
| Rosemary (fresh) | 1 TBSP |
| Thyme (fresh) | 1 TBSP |
| Tomato Paste. | 2 TBSP |
| Tomatoes (Diced) | 1 C |
| Grated nutmeg | 1/4 tsp |
| Spice Market Wine | 1 C |

Directions:

- ❖ In a pot, add olive oil and garlic, onion, celery, red bell pepper, carrot, and poblano and cook until soft.
- ❖ Add ground lamb and saute until cooked. Add thyme, rosemary, and nutmeg.
- ❖ Add tomato paste. Cook until pined. Add tomatoes and deglaze with Clearwater Canyon Cellars “Spice Market”.
- ❖ Add 1 cup water and simmer until you unify all the flavors like a beautiful bouquet with each flower its own story.