

Creamy Lamb Ragu over Cinnamon Nutmeg Fettuccini

Camine Pappas / Serves 6 / January 2017

INGREDIENTS:

1 lb ground lamb
5 strips thick bacon, cooked and chopped
¼ C white onion chopped
12 oz package of Cinnamon Nutmeg Fettuccini from **Southern Olive**³
1 28 oz can Cento San Marzano peeled tomatoes
¼ C basic béchamel sauce (recipe in method below)
1 t Moroccan spice blend
1 t cinnamon chili rub
1 t dried fennel
1/3 C golden raisins
1 T fresh thyme
Salt and pepper to taste
Fresh Italian parsley to garnish



DIRECTIONS:

Bring a large pot of water to boil. Keep hot and ready for the pasta.

In a large saucepan, brown the bacon. Remove and drain. Chop when cooled. Set aside. Drain off most of the bacon grease but keep at least 2 T in the pan and cook the lamb and the onion in it, adding a bit of salt and pepper. Add the Victoria's Gourmet Moroccan spices ¹, and cinnamon chili rub ², the fennel, thyme and stir. Then add the tomatoes, squishing and smashing the tomatoes in a bowl first, with the juice, before adding to the meat mixture. Let cook for about 15 minutes on a very low simmer. *In a separate saucepan, make the béchamel sauce by combining 2 T flour and 2 T butter to make a roux. Then add about ½ C milk and ½ C heavy cream and whisk over medium high heat until slightly thickened. Add 1 t salt and ¼ t white pepper, stir and set aside. After sauce has simmered, add about ¾ C of the white sauce to the tomato and lamb mixture. Stir to incorporate and heat to bubbling. After cooking the pasta for about 5 minutes to al dente, transfer the pasta to the meat mixture using tongs, (No need to drain pasta. And don't worry about dripping water. You want it!) then stir in to combine. Serve with a bit of chopped parsley on top.

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1. <https://www.vgourmet.com/moroccan>
2. <https://www.vgourmet.com/cinnamon-chile-rub>
3. <https://www.facebook.com/thesouthernolive%20/>