

Lamb Ragu with Mint

1 Pound Pasta
2 T Olive Oil
2 Shallots
2 cloves garlic, minced
1 ½ pound Ground Lamb
½ t Salt
¼ t freshly ground Black Pepper
1 Cup Red Wine
1 Qt Chunky Tomato Sauce
12 mint leaves, Chiffonade
½ Cup Ricotta Cheese

Cook off Pasta, using directions on the box. Drain when cooked.

In a heated large sauce pan, add oil, shallots and garlic for 2-3 minutes on medium-high. Add lamb, salt and pepper and brown. When all the lamb is browned add wine and mix. Simmer until wine has reduced by half. Add Tomato sauce and heat. When back up to 155* F add mint Ricotta and hot pasta and blend. Serve and Enjoy.