



Lamb Bolognese Sauce with Spaghetti

1 pound lamb sausage
1 pound pork sausage
¼ cup extra virgin olive oil
1 green pepper, diced
1 sweet onion, diced
2 stalks celery, diced
2 ounces dried porcini mushrooms, hydrated and diced
4 cloves garlic, minced
2 bay leaves
42 ounces canned whole tomatoes
2 tablespoons tomato paste
1 cup dry white wine
1 teaspoon red pepper flakes
Bouquet garni of fresh or dried herbs
2 sprigs each of basil, parsley, oregano, marjoram (or one tablespoon each of dried)
1 tablespoon salt
1 tablespoon ground pepper
2 anchovies, rinsed and then chopped
3 tablespoons harissa (or more to taste)
1 ounce fennel powder

Brown sausage in a large sauté pan over medium heat. In a large stock pot or Dutch oven, sauté green pepper, onion, celery and mushrooms over medium heat until they just start to brown. Add browned sausage, tomatoes and tomato paste. Stir. Add wine, red pepper flakes, herbs, salt and pepper, anchovies, and 1½ tablespoons harissa. Stir well, reduce heat to low, and simmer for two hours or more.

Before serving, add the remaining harissa and fennel powder. Serve over cooked spaghetti.