



Bottled with love, for the joy of living

**LAMB RAGU WITH RICOTTA & MINT
PAIRED WITH
2018 RANCHO SALINA VINEYARDS
MOON MOUNTAIN DISTRICT**

INGREDIENTS

2 tablespoons extra virgin olive oil, divided
1 pound ground lamb
1 medium onion, finely diced
1 medium carrot, finely diced
1 celery stalk, finely diced
Salt
Freshly ground black pepper
2 cloves garlic, minced
1 bay leaf
1 tablespoon tomato paste
1 cup red wine
1 28- ounce can whole peeled tomatoes, preferably San Marzano
1/8 teaspoon ground cinnamon
12 ounces pappardelle pasta (or any pasta shape you prefer)
1/2 cup freshly grated Pecorino Romano cheese, plus more for serving
1/4 cup chopped fresh mint, plus more for serving
Fresh ricotta cheese
Good quality extra virgin olive oil for drizzling

Dare to Pair!

The richness and comfort of the lamb in this dish along with the warmth of cinnamon is an ideal match for this decadent blend of Merlot and Cabernet Sauvignon which is a give and take of stealth and elegance through the intense dark blue and black fruits as well as the tannic backbone that supports this wine so beautifully. The subtle additions of the mint and bay leaf nod to the mountain herbs so commonly found in such high-elevation fruit from the Moon Mountain District AVA.

INSTRUCTIONS

In a large skillet, heat 1 tbsp olive oil over med-high heat. Add the lamb. Cook, breaking up the meat with a wooden spoon until evenly browned, about 5-7 min. Transfer lamb to a plate. Drain off & discard the fat.

Place skillet back on the stove & reduce heat. Add remaining tbsp of olive oil, along with onions, carrots & celery. Season with salt & pepper. Cook until vegetables are tender, about 5 min. Add garlic & bay leaf, then tomato paste & combine. Pour the wine into the skillet and bring to a boil. Slide the lamb back into the pan and cook until most of the wine is absorbed.

Scrape everything to one side of the pan & rough chop the tomatoes & then pour them & their juices into the other side. Sprinkle in cinnamon & more salt & pepper. Cook for 15-20 minutes until tomatoes are tender. Taste & season with additional salt & pepper. Discard bay leaf. Do Ahead: The ragu can be refrigerated for up to 5 days or frozen for up to 3 months. Reheat gently before serving.

Cook the pasta and serve with grated Pecorino and ricotta with fresh mint & olive oil drizzles.