

Merguez Sausage Bolognese



12 oz. Sepe Farm lamb Merguez sausage, removed from casing.
2 Onions, diced
2 Carrots, diced
2 Celery stalks, diced
3 Cloves garlic, minced
24 oz. can Crushed tomatoes
2/3 cup Parmesan cheese, grated
½ cup Fresh basil, chopped
Olive oil

In a sauté pan, sauté onions and garlic over medium heat until translucent. Be careful not to brown the onions and garlic.

Add carrots and celery. Sauté for 5 minutes.

Add sausage and sauté until cooked, about 8 minutes.

Add crushed tomatoes and simmer for 20 minutes.

Add ½ cup chopped basil, ½ cup grated parmesan. Season with salt and pepper to taste.

Pour over your favorite pasta and add additional salt, pepper and parmesan to taste.