



Rapid Ragu

Nigella Lawson, *Nigella Express*, 2007, Hyperion Press (page 172)

Amy's notes in Italics

Ingredients:

- 2 tablespoons garlic-infused oil
- 1 cup cubed pancetta (*or one cup bacon, diced fine*)
- 1 pound ground lamb
- 1 14-ounce can chopped tomatoes
- ½ cup water
- ⅓ cup Marsala Wine
- ⅓ cup green lentils
- ¼ cup sweet onion confit (*or Stonewell Kitchens Roasted Garlic Onion Jam*)
- ½ cup grated red Leicester or Cheddar cheese, optional

1. Heat the oil in a wide, medium-sized sauce pan, and fry the pancetta until it begins to crisp.
2. Add the lamb, breaking it up with a fork in the bacony pan as it browns.
3. Tip in the tomatoes, water, marsala, lentils and caramelized onions and bring to a boil.
4. Simmer the ragu for 20 minutes, stirring occasionally. Sprinkle the cheese on top before serving.

Serves 4.