

Tim Farmer's Country Kitchen

SPAGHETTI

1/3 cup shallots, chopped
1/3 cup onions, chopped
3 garlic cloves, minced
2 tablespoons basil pesto (optional)
Fresh oregano and basil
½ cup + ½ cup Red wine
8 large tomatoes, diced
1 can tomato sauce
1 can tomato paste
Dash of dried oregano
Sugar to taste
1 cup baby bella mushrooms
1 lb sweet Italian sausage
1 lb ground lamb
Dash of garlic powder
Salt and Pepper
Spaghetti noodles



Coat bottom of pan with olive oil. Add shallots and onions and cook until tender. Push them to side of pan and add garlic. Cook until soft for 2 minutes, don't let it burn. Mix all together and add ½ cup red wine. Stir in basil pesto (optional), fresh oregano, basil and immediately add tomatoes. Stir together. Add sauce and paste and continue stirring over medium heat. Keep adding red wine as sauce cooks down. Add some dried oregano. Add sugar to cut acid of tomatoes. Brown meat in separate pan and drain. After sauce is reduced down, add meat. Add garlic powder, salt and pepper. Keep stirring and reducing until desired consistency. Cook spaghetti noodles in boiling water according to box directions. Pour sauce over noodles and serve.

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