



Jerk Lamb Bolognese

By Chef Irie

Servings: 5–6

Active time: 30 minutes

Total time: 3 hours, 30 minutes

Ingredients

- 4 lb ground lamb
- 2 tablespoons mild or spicy jerk seasoning
- 1/4 cup extra-virgin coconut oil
- 1 1/2 teaspoons kosher salt, divided
- 2 medium carrots, small diced
- 4 stalks celery, small diced
- 1 large red onion, small diced
- 6 cloves garlic, minced
- 3 cups red wine, such as cabernet sauvignon or pinot noir
- 1 cup dark rum (not Myers)
- 1 (14 oz) can whole San Marzano tomatoes or fire-roasted tomatoes, chopped
- 4 sprigs fresh thyme
- 3 fresh bay leaves
- 1 tablespoon ground coriander
- 1 tablespoon ground allspice
- 1 (5 oz) bottle sweet and spicy hot sauce

Steps

1. Season ground lamb with jerk seasoning. Refrigerate and let rest for 2 hours or overnight. Heat a large rondeau with coconut oil over medium-high heat. Add the lamb with 1/2 teaspoon of salt and cook until brown, about 4–6 minutes.
2. With a slotted spoon, remove the browned lamb from the pan and set aside. Add the carrots, celery, and onions to the pan with remaining 1 teaspoon salt and sweat until translucent, 3–4 minutes. Add the garlic and sweat 1 more minute. Deglaze the pan with the red wine and rum, scraping the bottom of the pan with a wooden spoon to get all the bits. Bring to a simmer and cook until the liquid is reduced by about half.
3. Add the tomatoes, thyme, bay leaves, coriander, and allspice; simmer for 10 minutes. Add the lamb back into the pan along with the sweet and spicy sauce and let simmer 1 hour.
4. Remove thyme sprigs and bay leaves. Serve with/over pasta, rice, or mashed potatoes.

