



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

"Lamb Bolognese"

**1 lb ground lamb
1/2 cup chopped onions
1/2 cup chopped sweet peppers
2 tbsp chopped garlic
1 med can crushed tomatoes
1 sm can tomato puree
salt and pepper, to taste
1 tbsp oregano leaves
2 tsp thyme leaves
1 tbsp basil leaves
1/2 cup sliced black olives
pasta of choice, cooked**

Brown ground lamb; drain excess fat. Saute onions, peppers, garlic in meat with olive oil until softened. Add tomatoes and tomato puree. Note: sauce should be fairly meaty and full in appearance. Season and allow to simmer for about 20 minutes. Add spices and simmer 10 more minutes. Add olives and serve over pasta.