

Greek Spaghetti with Lamb

The Greeks are best known for large and varied collection of gods, ranging from Tyche, the goddess of good luck to the god of the gaping void, Chaos. However, so far as we are able to determine, the Greeks had no god of spaghetti. Pity, because this is a dish fit for the gods.

This recipe arose out of Chaos as a dish served at Sweet Peppers, a former mom and pop joint in downtown Albuquerque. A couple of our friends were SP junkies and reverse engineered the dish for themselves. They shared it with us and we made a few further refinements.

Serves 2-3

Ingredients

- ½ lb ground lamb
- 1 Tbs olive oil
- 2 Tbs minced garlic
- ¼ cup diced onion
- ½ tsp dried thyme
- ¼ tsp cinnamon
- ½ tsp ground black pepper
- 2½ cups (20 oz) crushed tomatoes
- 2+ Tbs honey
- ¾ cup sliced kalamata olives
- ½ cup diced green pepper
- 2 oz feta cheese, crumbled
- ¼ cup chopped fresh parsley

Instructions

1. Brown the lamb in small pot until all of the pink is gone. Then remove the lamb from the pot and set aside. Discard any excess grease (say more than a thin coating on the bottom) and add olive oil to the pot
2. Sauté the onion until just starting to brown at the edges. Add the garlic and sauté for another 30 seconds or a minute, until just fragrant.
3. Add the thyme, cinnamon, and ground pepper and stir for about 20 seconds. Then add the tomatoes and 2 Tbs honey and stir well. Cook on low heat for about 10 minutes until thoroughly warm.
4. Taste the sauce and add a bit more honey if the sauce is too acidic. You are looking for a nice mix of acid, sweet, and cinnamon, with a small edge of black pepper.
5. Add the lamb, olives, and green peppers to the sauce. Simmer on low, stirring occasionally for 30 minutes. Add a little water if it gets too thick.
6. While the sauce is simmering, boil a lot of water and make enough spaghetti for 2-3 servings.

7. Drain the spaghetti, place in bowl, top with sauce, feta cheese, and parsley. Serve immediately.