



MAY 2022

GREEK BOLOGNESE WITH GRILLED EGGPLANT

RECIPE BY CHEF DEENA SHASKAN | PAIRING REDTAIL NERO D'AVOLA | SERVES 4

INGREDIENTS

- 2 pounds ground lamb or beef
- 1 medium yellow onion, chopped
- 3 cloves garlic, chopped
- 2 – 28 oz cans diced tomato
- 1 tsp salt
- ½ tsp pepper
- ½ tsp cinnamon
- ¼ tsp ground clove
- ¼ tsp ground allspice
- ¼ tsp ground ginger

- 1 large eggplant, cut in 1 ½ inch slices
- Olive oil
- Grated fontina or parmesan cheese

INSTRUCTIONS

In a large skillet over medium-high heat, brown the lamb, breaking it up with a fork as it cooks. Push the meat to one side of the skillet and spoon off all but a thin layer of fat from the skillet.

Add the onions and garlic to the skillet. Cook until the onions are soft, about 5 minutes. Stir the lamb back into the onions and add the remaining spices and tomatoes. Cook until the mixture is thickened, about 15 minutes.

Rub each side of the eggplant slices with olive oil, salt and pepper and grill on a BBQ grill or a stove-top grill pan over medium-high heat for 2 minutes each side or until completely soft.

Place grilled eggplant on serving dish, top with Bolognese and garnish with grated cheese.

Enjoy with a glass of LangeTwins Single Vineyard Nero d'Avola from the Redtail Vineyard for the perfect pairing.