**Italian Bear Meat Sauce**

**Prep: 10 min. – Cook: 40 minutes – 4 servings**

**INGREDIENTS:**

1 lb. ground bear

1 tablespoon of extra-virgin olive oil

2 medium garlic cloves, minced

2 medium shallots

2 jars of tomato passata

1 ¼ teaspoon sea salt

¼ teaspoon cracked pepper

1 ½ teaspoon sugar

1/2 teaspoon sriracha

*Spaghetti*

1 lb spaghetti

1 teaspoon of sea salt

Basil leaves

**DIRECTIONS:**

In a large pot over medium-high heat, add in ground bear, breaking up into little pieces, brown. Using a slotted spoon, remove bear from pot. Drain and keep about 1 tablespoons of the drippings. Add in olive oil and heat. Add in garlic and onions. Simmer until onions start to become translucent. Put ground bear back into the pot and sprinkle with sea salt and cracked pepper, stir. Add in tomato passata and heat. Once the sauce starts to bubble, reduce heat to low, cover and simmer for at least 30 minutes.

*Spaghetti*

Bring a pot of water to a rolling boil. Add salt to water and place half a package of spaghetti into the pot. Boil for 6-8 minutes, until the pasta is aldente.

Combine half of the sauce and the spaghetti. Plate and sprinkle with parmesan cheese and some torn basil leaves.