

Easy Pasta Sauce Recipe

Serves: 6-8 | **Prep Time:** 30 Min | **Cook Time:** 120 Min | **Difficulty:** Easy



INGREDIENTS

- 8 Pork Sausages
- 2-64 ounce cans (700 grams) of Passata Tomato Sauce
- 1 cup of dry red Wine
- 3 cloves of Garlic
- 1 bunch of Basil
- Extra Virgin Olive Oil
- 2 Tb. Tomato Paste
- Salt and Pepper to taste

DIRECTIONS

1. In a heavy large pot, like a Dutch Oven, cover the bottom with Olive Oil and heat on medium.
2. Add sausages and brown on at least two sides.
3. While browning, dice onion and chop (or crush) the Garlic.
4. When browned, remove the sausage and deglaze the pot with the wine until all brown bits are dissolved and the smell of alcohol has been cooked off.
5. Add the onions and garlic and sauté until clear.
6. Clean and remove the basil leaves from the stems.
7. Add the Tomato passata, an equal amount of water and the basil to the pot.
8. When it begins to boil, still the mixture. If it is too thin for your liking, add the 2 Tb. of tomato paste, still and let thicken.
9. Lower the heat to a simmer and cover the pot.
10. Let cook for 90 minutes, checking to make sure it stays thin enough not to burn.
11. Taste occasionally and add salt and pepper to taste.
12. After the fats are released from the sausage (between 90 minutes and two hours), remove from the heat and let it cool.