

Beth's Italian Sausage Pasta Sauce

This sauce was taught to me by an Irish gal married to an Italian many years ago. I have developed it over the years and it was a natural for the first wine -making adventure party a few years ago. We had our family come and pick the grapes, come back to the house and then crushed and started the fermentation process in a picking bin on the side of our garage! We then enjoyed a spaghetti feed with this sauce as a focal point.

Ingredients:

3-5 lbs. mild Italian sausage (8-12 sausages) "hot "if you prefer!

3-6 cloves of fresh garlic, crushed

1 large can crushed tomatoes

1 large can tomato puree

1 can tomatoes paste

Enough water to rinse the cans

Italian seasoning to taste or use Italian seasoned tomatoes

2-3 leaves of fresh bay leaf

½ cup Fine Irish Cab

A touch of brown sugar if you want

Saute the garlic in a small amount of olive oil until brown.

Add the sausages and brown them well , turning to brown all sides.

Add enough water to cover the meat and cover the pot to steam and cook for 45 min.

You can add lean ground beef at this point if you like the meat sauce, our family prefers it without. Add the other ingredients and mix well. Cook for 2-3 hours on a low heat. The sauce will thicken and reduce creating great flavor. You can cook it a day or 2 ahead and it will be even better!

Cook your favorite type of noodle , a green salad and garlic bread and

ENJOY!

P.S. Don't forget the Grady Fine Irish Cab, Grady Family Reserve Cab Or Shenanigans Emerald Zin!