



Pasta Sauce

SERVINGS: 4-8 | PAIRING: IRON HUB SANGIOVESE OR BARBERA

PREP TIME: 10 MINUTES | COOK TIME: 3 HOURS

Ingredients:

- 3 Tbsp. olive oil
- 1 large onion diced
- 2 lbs. ground beef (93%)
- 3 Johnsonville Sweet Italian sausages, casings removed
- 2 12 oz. cans of tomato paste
- 1 28 oz. can tomato puree
- 2 15 oz. cans of tomato sauce
- 12 oz. red wine, Iron Hub Zinfandel
- 4 tsp. sugar
- 8 cloves garlic, minced or pressed
- 4 Tbsp. fresh oregano, chopped and divided
- 4 Tbsp. fresh basil, chopped and divided
- Salt and pepper to taste



Pasta Sauce

Directions:

1. In a large frying pan, brown ground beef and sausages, and break them up in the process. Set aside.
2. Heat a large pot over medium heat and add the olive oil. Sauté the onion until tender and translucent, about 5 minutes.
3. Add garlic and sauté for 1 minute. Add tomato paste and sauté for 5 minutes.
4. Add tomato sauce, tomato puree and wine. Add sugar, 2 Tbsp. oregano and 2 Tbsp. basil. Using a slotted spoon, add browned meat sausage. Cover and simmer for 2 to 3 hours, stirring occasionally.
5. Add remaining chopped oregano and basil during the last 30 minutes. Add salt and pepper to taste.

