



Restaurant Style Spaghetti Sauce

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

A delicious spaghetti sauce with red wine Italian sausage garlic and onions The best I have ever had easy and delicious Use a large flatbottomed saucepan so that the flavors can mingle

Ingredients

- - 1 tablespoon olive oil - 1 onion
- chopped - 3 cloves garlic
- minced - 1 (28 ounce) can roma tomatoes (crushed) - 1 (6 ounce) can tomato paste - 1 cup Merlot wine - 1 pound Italian sausage
- sliced

Instructions

1. Heat olive oil in a large saucepan over medium heat. Saute onion and garlic until tender and fragrant. Stir in crushed tomatoes
2. tomato paste and wine. Bring to a boil over medium-high heat. Reduce heat to low
3. stir in sausage and simmer until sausage is thoroughly cooked.