



Savory Italian Sausage Sauce

Jacob · 30/09/2024



Prep Time

1 hr 35 mins

Difficult

Medium

Servings

4

Description

This is a great homemade Italian sausage sauce. It's savory and spicy as well as thick and chunky. The secret is the combination of Italian sausage, green onions, red wine, and red pepper flakes. Easily double or triple amounts and top on anything. Even better the next day. Enjoy.

Ingredients

- 2 tablespoons olive oil - 4 cloves garlic
- minced - 1 pound Italian sausage - 4 green onions
- chopped - 1 (8 ounce) package fresh mushrooms
- sliced - 1 tablespoon dried basil - 1 tablespoon dried oregano - 1 (15 ounce) can tomato sauce - 1 (14.5 ounce) can stewed tomatoes - 1 (6 ounce) can tomato paste - ½ cup water - ½ cup red wine - 2 tablespoons white sugar - 1 teaspoon red pepper flakes - salt and pepper to taste

Instructions

1. Heat olive oil in a large skillet over medium-high heat. Sauté garlic in hot oil until browned. Add sausage and cook for 4 minutes
2. breaking apart with a spoon. Add green onions and cook until sausage is evenly browned
3. about 10 minutes. Stir in mushrooms
4. basil
5. and oregano; cook for 5 minutes. Stir in tomato sauce
6. stewed tomatoes
7. and tomato paste. Add water
8. red wine
9. sugar
10. and red pepper flakes. Season with salt and pepper. Reduce heat to low and simmer for at least 1 hour.