



Chef John39s Sunday Pasta Sauce

Jacob · 30/09/2024



Prep Time

4 hrs 50 mins

Difficult

Medium

Servings

10

Description

This sauce goes by many names including Sunday sauce since thats the day its traditionally made but for me growing up this was just called sauce As long as you cook the meat long enough and season thoughtfully theres really no way this sauce isnt going to be great So while you may not have grown up in an ItalianAmerican home with this comforting sauce simmering on the stove every Sunday your family still can Serve the sauce over pasta and top with the tender meat

Ingredients

- - 2 tablespoons olive oil
- divided - 1 (1 inch thick) slice beef shank - 2 pounds pork spareribs - 2 bone-in chicken thighs - 1 onion
- diced - 1 pinch salt - 6 cloves garlic - 3 (28 ounce) cans crushed Italian (plum) tomatoes (such as San Marzano) - 2 cups water
- divided - ¼ cup tomato paste - ¼ cup freshly grated Parmigiano-Reggiano cheese - 2 tablespoons chopped flat-leaf (Italian) parsley - 2 teaspoons salt
- or to taste - 1 teaspoon ground black pepper - ¼ teaspoon red pepper flakes

Instructions

1. Preheat oven to 425 degrees F (220 degrees C). Drizzle 1 tablespoon olive oil in the bottom of a large roasting pan. Place beef
2. pork
3. and chicken in pan and turn to coat with olive oil. Roast in the preheated oven until meat is well browned
4. 20 to 30 minutes. Heat remaining 1 tablespoon olive oil in a large pot over medium heat. Cook and stir onion with a pinch of salt in hot oil until onion is soft and translucent
5. about 5 minutes. Add garlic; cook and stir until fragrant
6. about 1 minute. Pour crushed tomatoes
7. 1 1/2 cups water
8. and tomato paste into onion mixture. Add roasted beef
9. pork
10. and chicken to tomato sauce mixture. Pour remaining 1/2 cup water into the roasting pan
11. and bring to a boil while scraping the browned bits of food off of the bottom of the pan with a wooden spoon. Pour roasting pan water mixture into tomato mixture. Stir Parmigiano-Reggiano cheese
12. Italian parsley
13. 2 teaspoons salt
14. ground black pepper
15. and red pepper flakes into tomato sauce; bring to a simmer
16. reduce heat to low
17. and simmer gently until sauce reduces and meat is tender
18. about 4 hours. Transfer meat to a dish. Adjust sauce seasonings to taste. Chef John Recipe Tip Any canned tomato product will work. If using whole canned tomatoes
19. pour them into a large bowl and crush them with your hands. Editor's Note: The nutrition data for this recipe includes the full amount of the beef
20. pork
21. and chicken. The actual amount of meat consumed will vary.