



Mike's Grandmom's Pasta Gravy (because he's from Philly, where it's Gravy)

Makes: a lot. Enough for about 3-4 pounds of pasta. Recommend making the whole batch, using some fresh and freezing the rest. Will keep in the freezer 3-6 months.

Ingredients:

1 pound ground beef, 85-87% lean
½ pound pork sausage (sweet or hot, or mix)
3 cans (28 ounce) San Marzano tomatoes, whole peeled
1 can tomato paste
3 cloves garlic
1 medium yellow onion
1 cup dry red wine (e.g., Chianti)
2 tbsp unsalted butter
3 tbsp olive oil
4 tbsp fresh parsley, chopped
4 tbsp fresh basil, chopped
2-4 tsp sugar

Spices:

Salt, pepper, crushed red pepper, oregano

Instructions:

Heat the butter and olive oil in a large pot over medium heat until butter just starts to foam. Add crushed red pepper, garlic and onions and sauté a few minutes until they just start to brown. Add all the meat and mash it / chop it up, cook about 3-5 minutes until it starts to brown. Add red wine and cook for another 3-5 minutes. Add tomato paste and half of the fresh parsley and basil.

In a separate bowl, crush the San Marzano tomatoes by hand until they are big chunks. Add those in, along with remaining spices (salt, pepper, oregano) to taste. You'll probably need lots of salt and oregano. If bitter, add sugar 1 tsp at a time to sweeten. Cook for about 3 hours. Finish with the rest of the fresh herbs, serve over pasta and add parmesan or Romano cheese.