

## Basic Sauce

October 2001

Cook 6+ pieces Sweet Italian Sausage in Olive Oil until done (Do Not Burn Pan)

Optional: Chuck Steak  
Stew Meat – Cubed  
Pork Chop

Brown 1 whole onions and cook in sauce 1-1 ½ hours

Add 1 head garlic, peeled & chopped, (whatever size you like) cook until lightly brown.

**2** Cans Puree (Add ¾ can water for each puree)

**2** cans Italian Peeled Tomatoes (partially blended)

Add (Add 1” water for each peeled – to rinse can)

NO PASTE

NO OREGANO

Add Garlic Powder, Salt & Pepper, and Sugar to taste

Add ½ **Stick Butter** (*Optional but Good*)

Flat Italian Parsley (**1/4 cup chopped**)

### Seasoning Table

Garlic Powder	2 Teaspoons
Salt	1 ½ Teaspoons
Black Pepper	1 ½ Teaspoons
Sugar	4 Teaspoons

Bring to a slow simmer and cook 4+ hours, very slowly, over low heat stirring every 15 minutes.