Jeff’s Best Damn Pasta Sauce for Two

Ingredients:

¼ pound Italian sausage, bulk/out of casing

½ - 1 cup minced white onion

5 - 6 cloves fresh garlic, minced

1 teaspoon tomato paste

1 teaspoon anchovy paste

1 14-ounce can San Marzano tomatoes, crushed by hand with their juices

¼ cup good red wine

Juice of half a lemon

¼ cup vegetable broth

½ cup jumbo, pimento-stuffed Spanish olives, minced

1 teaspoon small capers

4 - 5 big leaves fresh basil, torn

2 tablespoons dried oregano

1 Parmesan cheese rind

1 dried bay leaf

Salt, to taste

Ground black pepper, to taste

Crushed red-chili flakes, to taste

1 tablespoon olive oil

Preparation:

Brown the sausage in a medium saucepan in the olive oil until crispy and brown, crumbling well. Add in the onion and garlic and sauté with the crumbled ground sausage until the onion is opaque.

Clear a spot in the middle of the browned sausage crumbles and fry the tomato paste and anchovy paste a little bit until slightly toasted. Deglaze the pot with the wine, allowing it to simmer until the oder of the alcohol has all but vanished.

Stir in all the remaining ingredients and let simmer on very low heat for 2 to 3 hours with the lid on, but slightly ajar (cover the pan fully if the sauce appears to lose too much moisture while it’s simmering - you can add some tomato juice, more broth or just plain water to thin it out to your liking if that happens).

Stir in a little bit more fresh, torn basil just a little bit before serving. Be sure to remove the cheese rind and Bay leaf before serving!