

2lb pork sausage (your choice re. spiciness)

Olive oil

1 stick butter

3 large onions, chopped

3 large carrots, chopped

1 head chopped garlic

48oz marinara/spaghetti sauce

Italian herbs and spices

Black pepper

Pasta (cooked al dente)

Broth (if needed)

Red wine (as desired)

Heat the oil and butter in a saucepan and cook the onion until translucent.

Add the sausage meat and lightly brown, breaking it up with a fork.

Add the veggies and seasonings and stir for a few minutes.

Add the sauce (and wine), bring to a boil, simmer over a low heat for 2 hours.

Add broth (and/or more wine) if needed during simmer.

Serves 12.