

Daffodil Cottage Pasta Sauce

*from **In Our Grandmothers' Kitchens***

Ingredients:

12 ounces faux (or real) Italian sausage, cut into small chunks
2 to 3 tablespoons extra-virgin olive oil (use only if using faux sausage or if your real sausage is quite lean)
2 to 3 cloves garlic, minced
another 2 to 3 tablespoons extra-virgin olive oil
1 large can (28 ounces) Italian tomatoes, crushed by hand or with a gentle knife
1 teaspoon salt
1/2 teaspoon black pepper
2 pinches red pepper flakes (or to taste)
1 teaspoon oregano leaves
fresh, chopped basil to taste

Instructions:

In a frying pan brown the sausage chunks, using oil if they are made of soy or are very lean. Drain and set aside.

In another large frying pan or a Dutch oven sauté the garlic in the olive oil just until it turns golden brown.

Add the tomatoes, salt, peppers, oregano, and sausage. Cook this mixture down for at least 20 minutes, uncovered. Stir occasionally. The sausage gets richer and denser if you simmer it for up to an hour; if you want to extend the cooking, make sure you cover the sauce almost all the way after it begins to thicken.

Toss in the basil just before serving over pasta. Top with aged Romano cheese from Mia Famiglia. Serves 4.