

Rudolph Valentino's Secret Spaghetti Sauce

Courtesy of Donna Hill

Ingredients:

2 tablespoons olive oil, divided
1 large onion, diced
1-1/2 cups sliced mushrooms
1 can (8 ounces) tomato sauce
1 can (8 ounces) tomato paste
1 can (16 ounces) whole tomatoes, chopped and undrained
(Note: it's hard to find a 16 ounces can these days; either use a slightly smaller can or measure 16 ounces out of a larger can.)
1 pound Italian sausage (I used half sweet and half hot), cut into bite-sized pieces
1 teaspoon minced garlic
1 tablespoon fresh oregano
1 tablespoon fresh rosemary
1 can (2 ounces) anchovies, drained
1/2 cup red wine

Instructions:

Heat 1 tablespoon of the oil in a Dutch oven and sauté the onion pieces and mushrooms over low heat until they soften, adding a little water if needed. Add the tomato sauce, the tomato paste, and the whole tomatoes. Continue to cook over low heat, partially covered.

In a separate skillet sauté the sausage pieces, adding the second tablespoon of oil if they start to stick. Add the garlic pieces as the sausage cooks. When the sausage has browned, scoop the pieces of sausage and garlic up and pop them into the Dutch oven. Stir in the oregano and rosemary as well.

Deglaze the skillet with the red wine, and add the wine and any pieces of sausage that are in it to the Dutch oven. Stir in half of the anchovies.

Simmer the sauce for 10 minutes, partially covered, and taste. Add more anchovies as needed. (I just threw them all in.) Cook for 30 minutes more, stirring occasionally. Cover the pot and/or add a little more wine if the sauce starts to get too thick.

Serve with spaghetti and grated cheese. Serves 4.