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Sunday Gravy

- * 1 pound sweet Italian sausage
- * 2 pounds meatballs
- * 4-5 lean pork chops
- * 1 pound lean spareribs
- * 1 pound piece of beef or pork
- * 1/2 cup olive oil
- * 1 medium onion, chopped
- * 1 garlic clove, chopped
- * pinch of dried basil, red pepper flakes and mint
- * 1 6 oz can of tomato paste
- * 1 28 oz can peeled and crushed tomatoes
- * 1 28 oz can of water
- * salt and pepper to taste

Fry the meats of your choice in 1/4 cup of the oil in a large heavy saucepan. When they are browned, transfer them to a platter. Add the remaining 1/4 cup of oil to the residual juices in the pan. When the oil is hot, saute the onion, garlic and seasonings until transparent. Stir in the tomato paste and blend well. Add the tomatoes and stir until blended with the tomato paste and oil. Stir in an extra pinch of the seasonings. Add water, using the 28 oz can from the tomatoes. (Keep adding water until the sauce remains the thickness you desire; usually a full can does it). Let the sauce come to a full boil and add salt and pepper to taste and an additional pinch of herbs. Return the meat to the pan, then simmer over medium heat, uncovered, for at least 1 hour or until all of the meat is fully cooked. Stir gently every 15 minutes or so, using a large wooden spoon. Serve the sauce over pasta, reserving some additional sauce for individual servings at the table. Serves 10-12 generously.