

# SPAGHETTI SAUCE

*Makes plenty for sharing*

## INGREDIENTS

- 2 lbs beef stew meat
- 1 lbs chicken thighs
- 1 lbs hot Italian sausage
- olive oil
- 4 32 oz cans tomato puree
- 1 C dry, fruity red wine
- 1 bulb garlic, roasted
- 1 onion, minced
- 2 TBSP oregano
- 3 TBSP basil
- 2 TBSP marjoram
- 1/2 TBSP red pepper flakes, or to taste
- 2 tsp salt
- 3 tsp pepper

## DIRECTIONS

1. Roast garlic. Cut 1/4 inch off the top of a firm bulb, exposing cloves. Wrap in foil, drizzle with olive oil, and roast in a 350 oven 20 minutes or until cloves squeeze out like a paste.
2. Brown meat over medium-high in a large pot with a little olive oil. Do not crowd.
3. Remove meat and set aside to drain.
4. Add a little olive oil and turn down the heat to medium. Saute onion until soft and starting to caramelize, then toss in herbs and salt.
5. Deglaze the pan with the wine, then squeeze in garlic and pour in the tomato puree.
6. Let simmer 1-2 minutes and make sure the seasonings are to your taste.
7. Add meat.
8. Simmer 2-4 hours, until meat falls apart and sauce is thick and has come together like you want it.

## NOTES

I like to serve this on angel hair. If it's too thick you can add enough pasta water to loosen it up. It can also be used as a lovely meaty lasagna sauce when you have leftovers. Freezes well and is great for bringing supper to people who need a meal.