

Mom's Macaroni Red Sauce Recipe

(Recipe from Lucy Serianni, AKA Santa Lucia)

Ingredients Required

2 cans crushed tomatoes - (Tuttorosso brand) 1 lb. can (28 oz.)
2 cans stewed tomatoes - (Del Monte brand) - original recipe) (14.5 oz)
1 can tomato paste - (Cento brand) (6 oz.)

- Olive Oil
- Italian Sweet Sausage
- Fresh Garlic
- Green Pepper
- Fresh Onion
- Parmesan Cheese (grated)
- Fennel Seed
- Basil (dry OK)

Directions

Pour about $\frac{1}{4}$ to $\frac{1}{2}$ cup of olive oil into pot. Cut sweet sausage into 2 to 3 inch lengths. Dice up 4 cloves of fresh garlic (or to taste) and $\frac{1}{2}$ of a fresh onion. Add garlic, onion and sausage to pot. Cook for about 10 minutes to brown.

While the sausage is 'browning' dice up $\frac{1}{2}$ of the fresh green pepper and add to pot.

Add the 2 cans of crushed tomato, two cans of stewed tomato and $\frac{1}{2}$ of the tomato paste can and mix ingredients.

- Add $\frac{3}{4}$ teaspoon of fennel seed
- Add 2 tablespoons of basil
- Add 3 tablespoons of Parmesan cheese
- Add 4 tablespoons of milk.
- Add a pinch of pepper.

Cook for at least 2 $\frac{1}{2}$ hours, stirring sauce every 10 -15 minutes.
Enjoy!