

Nancy Joie's Spaghetti Sauce

In a large sauce pan, begin to lightly brown one pound of Bob Evan's Savory Pork Sausage. Cover and cook using low heat. Occasionally stir the sausage while browning. Hot Italian Sausage can be substituted for a little extra zig!

Meanwhile, combine the following ingredients in a medium-sized sauce pot. Begin to cook on low heat.

- 24 ounce jar of Classico Spicy Red Pepper Pasta Sauce
- 6 ounce can of tomato paste
- 1 small onion (diced)
- 4 large mushrooms (sliced)
- 4–6 small black olives (sliced)
- 2 tablespoons of dark brown sugar
- ½ teaspoon of sea salt
- ½ teaspoon of ground black pepper
- 2 teaspoons of dried minced onions
- 1 teaspoon of garlic powder
- 1 teaspoon of oregano
- 1 teaspoon of basil
- 1 teaspoon of dried marjoram

Once the sausage is completely brown, transfer it from the sauce pan—allowing the fat to drain before transfer—to the medium sized pot. Stir the sausage into the sauce. Cover the sauce pot and allow to simmer on low heat for at least an hour. Stir occasionally so that the sauce at the bottom of the pot does not burn. You can add a hint of water as necessary to achieve the consistency you wish.

After an hour, begin to heat water for the pasta of your choice. Cook the pasta to your liking and drain it. Cover the pasta with a generous helping of sauce and serve with Parmesan grated cheese. Makes 6 servings.

Oh, yes—this goes great with a good bottle of Bordeaux wine!
Bon appetit!