

Idiot's Kitchen Recipe – Mostaccioli Sauce

Recipe from www.idiotskitchen.com



Ingredients:

1.5 pounds Italian Sausage (bulk or links with casings removed)
2 (28 ounce) cans Crushed Tomatoes
2 (28 ounce) cans Diced Tomatoes
1 (15 ounce) can Tomato Sauce
1 (6 ounce) can Tomato Paste
2-3 Tablespoons Olive Oil
1 pound Mushrooms
1 Large Onion
5-6 Garlic Cloves
Bay Leaves (2)
2 Tablespoons Dried Oregano
2 Tablespoons Dried Basil
Salt & Pepper

Brown Italian Sausage in 2-3 Tablespoons of Olive Oil until most of the pink has been cooked out of the meat. Use a wooden spoon or spatula to break the sausage into small pieces.

Chop 1 large onion into small dice and add to the pot. Crush, peel and chop 5-6 cloves of garlic and add to the pot.

Add Crushed Tomatoes, Diced Tomatoes, and Tomato Sauce to the pot. Stir to combine and scrape up any brown bits from the bottom of the pan.

Season with 2 bay leaves, 2 Tablespoons Dried Basil, 2 Tablespoons Dried Oregano, Salt & Pepper.

Bring to a boil, reduce heat to low, cover and simmer for at least 1 hour.

After 1 hour, add 1 pound of cleaned, sliced mushrooms. Cover and cook for 30 more minutes until the mushrooms are tender.

Taste and re-season as necessary. Remove the bay leaves.

Add 1 (6 ounce) can of tomato paste. Stir to combine. Turn heat down to very low so that the sauce does not stick.

Serve over a short, ribbed pasta such as Penne Rigate, Cavatappi, or Mostaccioli.

Top with grated Parmesan or Romano cheese.

Left-over sauce will keep up to a week in the refrigerator and also freezes very well.