

Meat Sauce a la Gino & Boni

6 tablespoons of olive oil
2 medium onions
2 lbs of sirloin (or hamburger)
3 cloves of garlic
2 Large Portabella mushrooms
2 sprigs of rosemary
3 28oz cans of diced tomatoes
1 glass of red wine (Chianti)
1 teaspoon of salt

DIRECTIONS

Chop the onions and the mushrooms. Set aside.

Smash the garlic under the knife.

In a large pot pour olive oil.

Fry the onions till golden.

Add the meat and brown it. (Drain fat if using hamburger)

Add mushrooms, garlic, salt and rosemary. Stir for a couple of minutes.

Add the tomatoes and stir.

Let simmer for a couple of hours adding half a glass of wine, tomato juice, or water if it gets too thick.

Use immediately or let cool and store in containers and freeze.

When ready to use. Put container in hot water to defrost, then pour the sauce in a pot adding a little water over medium heat and let it thaw till ready to serve.