

Tim Farmer's Country Kitchen

SPAGHETTI

*1/3 cup shallots, chopped
1/3 cup onions, chopped
2 garlic cloves, minced
2 tablespoons basil pesto
1/2 cup + 1/2 cup Red wine
4 pints tomatoes
Dried oregano and basil
1 cup tomato sauce
6 ounces tomato paste
Sugar to taste
Sweet Italian sausage
Ground beef
Spaghetti noodles*



Coat bottom of pan with olive oil. Add shallots and onions and cook until tender. Push them to side of pan and add garlic. Cook until soft for 2 minutes, don't let it burn. Mix all together and add 1/2 cup red wine. Stir in basil pesto and immediately add tomatoes. Stir together and add in desired spices. Add sauce and paste and continue stirring over medium heat. Keep adding red wine as sauce cooks down. Add sugar to cut acid of tomatoes. Brown meat in separate pan and drain. After sauce is reduced down, add meat. Keep stirring and reducing until desired consistency. Cook spaghetti noodles in boiling water according to box directions. Pour sauce over noodles and serve.

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