



Alex's Tomato Basil Meat Sauce

- 1 Medium Red Onion
- 1 Package of Fresh Basil (about 10-15 leaves)
- 1 28 oz. can Cento Crushed Tomatoes
- 1 lb. Ground Italian Sausage
- 1 lb. Ground Beef
- 1 tbsp. Minced Garlic
- Salt and Pepper to taste
- Olive Oil

1. Mix together ground beef and ground sausage in a bowl...cook in deep pot until browned...drain grease and put cooked meat to the side

2. Coat bottom of the same pot with olive oil

3. Add garlic and red onion and sauté for a couple of minutes...add basil leaves, a pinch of salt, and a pinch of pepper. Sauté until onion becomes translucent (about 2-3 minutes)

4. Add the can of crushed tomatoes. Rinse the empty can with water making sure to get all of the tomatoes off the sides of the can, and then add the water to the pot (should be about 1/4 of the can)

5. Cover and let sauce simmer on low for about 5 minutes, stirring occasionally

6. Add the ground meat mixture back to the pan and let simmer for together for about 10 minutes, stirring occasionally

7. Add salt and pepper to your taste

8. Serve over your favorite cooked pasta