

Italian Gravy made quick

What you will need

6 Italian sausages (hot or sweet)	¼ teaspoon salt
1 (28 ounce) can whole plum tomatoes with basil leaf	¼ teaspoon pepper
4 whole cloves of garlic	Olive oil
2 teaspoons dried basil or a several leaves of fresh basil	Pasta of your choice. Great with cheese filled ravioli

What to do

Add 3 tablespoons (1/8 cup) of olive oil to a skillet or medium sized saucepan. If you use a skillet, the gravy/sauce will be thicker due to evaporation. Open the can of plum tomatoes and pour in skillet or saucepan. Crush tomatoes into the olive oil by hand. Add the whole garlic cloves, basil, salt and pepper. Stir gently to incorporate ingredients. Add uncooked sausages. Do NOT brown sausages prior to adding them. The sausages need to cook in the gravy to get the best flavor. Heat the gravy on medium heat until boiling. Turn down heat and simmer. Cover your cooking pan for first 30 minutes and then simmer uncovered for 60 minutes (1 ½ hours total cooking time). Note: Do not skimp on the simmering time. The sausages will be perfectly cooked when you have simmered for the full 90 minutes. During the last 15 minutes of cook time in a separate large saucepan boil your choice of pasta according to package directions. Drain pasta and put back in the saucepan. Mix a good amount of sauce into pasta so it does not stick together. Spoon additional sauce directly on pasta after putting on serving dish then add sausages.



Things to think about

This recipe is a cinch to prepare. The ease of preparation more than makes up for the time the dish takes to cook. Use the cooking time to unwind before dinner ☺. Gently stirring your gravy two or three times during simmering is all you need to do. Do you know the difference between boiling and simmering? Check out our “Tips, Terms and Tools” section to answer some of those burning questions you may have about terms commonly used in our recipes. Another common question; why do we call this gravy? We hope you find our tips interesting and helpful. Due to evaporation, the consistency of the gravy depends on the cooking vessel you use and the length of time you cook covered or uncovered. The longer it is left to simmer uncovered, the thicker the gravy will be. Adjust those cooking times of covered or uncovered, according to your own idea of just right. Ricky makes it in a saucepan, covered most of the cooking time. I like it thicker and let it simmer uncovered for the full 90 minutes, checking to make sure it has not gotten too thick and burned. The consistency in the picture above is the result of the full 90 minute simmer, uncovered in a 10 inch skillet. Likewise, there will be more evaporation of the liquid in the wide mouth of the skillet as opposed to using a saucepan. The covered and uncovered times given above is a middle ground consistency. Next time you make this dish adjust the times to make it your way. No matter thick or thin, this gravy/sauce is really great.