



# The **ingles** T a b l e

with Josh Michael

## Pop-Pop's Sunday Gravy

### Shopping List

- ¼ Cup Olive Oil
- ½ a Chopped Onion
- 1 Chopped Green Pepper
- 1 Package of Pre-Cut Mushrooms
- 2 BIG Cans Peeled Italian Tomatoes
- 2 Basil Leaves
- 2 Tablespoons Oregano
- 1 Clove Garlic Chopped
- Salt & Pepper to Taste
- 1 Can of Tomato Paste
- 1 Paste Can of Water
- ½ Cup of Red Wine (any Merlot will work)
- A Package of Your Favorite Pasta

### Cooking Instructions

1. Pop Pop's Sunday Gravy
2. Start by chopping all the vegetables.
3. Add roughly 1/4 cup of olive oil to the bottom of the pan.
4. Add the peeled tomatoes to the pot
5. Crush the tomatoes using a spoon or whisk.
6. Once the tomatoes are crushed, turn heat to medium-low.
7. Add the mushrooms, onion, oregano, garlic, parsley, whole bay leaves, and green peppers.
8. Add roughly 1/2 cup of red wine.
9. Stir all the ingredients together and let simmer for 30-35 minutes stirring occasionally.
10. Add one can of tomato paste.
11. Fill can with water and add to sauce (optional)
12. Stir together and let simmer for another 30-35 minutes stirring occasionally.
13. While sauce simmers, cook the pasta of your choice and drain.
14. Pour the sauce over the pasta and serve.

