

## **Sugo con salsiccia**

Sausage and Tomato Sauce

One pound sweet or spicy Italian sausages  
4 tablespoons of extra virgin olive oil  
2 teaspoons of chopped garlic  
3 pounds fresh tomatoes peeled, seeded, and diced, to yield 1 quart with juices (or canned Italian peeled plum tomatoes)  
Salt  
2 tablespoons chopped parsley  
1 recipe of homemade pasta (see recipe) or one pound of dried pasta  
Freshly grated Pecorino or Parmigiano Reggiano cheese

### **Prepare the sauce**

1. Slice the sausages into disks,  $\frac{1}{4}$  inch thick.
2. Put the olive oil in a skillet and turn on the heat to medium. Add the sausages and brown on all sides.
3. Add the chopped garlic and turn until it becomes colored a pale gold. Add the tomatoes, salt and pepper and cook at a gentle simmer for about 20 minutes. Taste for salt.
4. Turn off the heat and add the chopped parsley.

*Joan Roy*