

Zia Franca's Sugo di Carne

(for dried pasta, preferably penne or cavatappi)

Finely chop a medium onion and add to saucepan with a dollop of butter and a tablespoon or two of extra virgin olive oil

Turn heat to medium, medium-high to sauté the onions, add salt and cook until slightly caramelized. If you like garlic, you can mince some and add toward end of the onion caramelization.

Add a handful or two of crumbled ground beef and a handful of ground pork (mild or spicy Italian sausage is also delicious). Cook until slightly browned, breaking up large chunks of meat.

Add puree of canned San Marzano tomatoes* (preferably with basil) and a little water, enough to make a nice consistency. Turn heat down to slow simmer. Add more water if the sauce becomes too thick. * In the States, I like Cento or Sclafani brand.

Add chopped fresh rosemary and parsley, and a smidgeon of hot red pepper flakes. Let simmer for 15 minutes with lid off. Stir occasionally with a wooden spoon.

Cook pasta, drain, mix in dollop of butter. Spoon sugo over the pasta until well-coated but not swimming in sauce. Plate out. Grate parmesan and, oh baby, that's Italian.