

Tomato and Wine Sauce for Pasta

Servings: 1

Source: Vegetarian Epicure

Ingredients

- 1 ounce Dried Dark Italian Mushrooms
- 1 cup Potato Peel Broth Or Water
- 1 Onion, Chopped
- 2 each Garlic, Minced
- 3 Olive Oil
- Basil
- Oregano
- Parsley
- 1 Bay Leaf
- 2½ cups Tomato Puree
- 1 Lemon Peel
- 1 cup Red Wine
- Worcestershire

Method

Simmer dried mushrooms in broth or water for about 20 minutes. Strain the broth through muslin or cheese cloth (save the broth), and wash the mushrooms one by one very thoroughly. Chop coarsely and return to strained broth.

Saute onion and garlic in olive oil. Add some crushed herbs. Add all other ingredients except worcestershire. Simmer on low heat for 15 - 20 minutes if used in lasagne recipe, or an hour if intended for spaghetti. Discard bay leaf and lemon peel, add a few drops of worcestershire.

Notes

Use for lasagne (remember to adjust quantities!).