

Cooking with Mary's Village Style

Our committee recently had dinner at Frank & Robin Bruno's Home and Robin made a delicious pasta sauce. I thought I would share her recipe with all of you..

Robin Bruno's Pasta Sauce with *Sausage and Raisins*



Frank Bruno's Grandmother Annie Di Maggio Belleci was a forelady at Western California Cannery, in the 1950's. She worked with many of our mothers and Grandmothers canning Tomatoes, Asparagus and making catsup. She raised 5 children in Pittsburg. Annie was born in Isola delle Femmine and came to Pittsburg in 1898 at the age of 3. Annie passed this recipe down to Frank and Robin who have been making it for more than 40 years.

- 2 Tablespoons Extra Virgin Olive Oil
 - 3 Cloves Garlic, chopped
 - Fresh Basil Leaves (handful)
 - 1 cup Raisins
 - 1 Teaspoon Red Pepper Flakes
 - 1 Medium Red Onion, chopped
 - 6 White Mushrooms, cut into small pieces
 - 1 pound Italian Ground Sausage, Browned (Parkside Sausage from Pittsburg)
 - 1 Teaspoon Italian Seasoning
 - 24 oz. Can of Tomato Sauce
 - 14.5 oz. Can of Fire Roasted Diced Tomatoes
 - Red Wine to taste
 - ½ Teaspoon Salt
 - ½ Teaspoon Black Pepper
- Brown ground sausage in separate pan and set aside.
- Sauté onion in olive oil until translucent under medium heat, stirring frequently.
- Add pepper flakes, garlic and mushrooms to the onions and sauté all until tender.
- Cook under medium heat.
- When mixture is heated add reserve browned ground sausage.
- Add tomato sauce and diced tomatoes.
- Add salt and pepper and about ½ cup red wine to taste and simmer for 30 minutes.
- Add Raisins and fresh chopped basil.