



843 Rainier Ave S
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Spaghetti Sauce with a Kick

A recipe for Uli's Famous Chorizo Picante Sausage

Prep Time: 30 minutes

Cook Time: ? hours – you can simmer all day

Yield: 12 many servings

INGREDIENT:

- 4 Tablespoons Olive Oil
- 2 Pounds Uli's Chorizo Picante Sausage (about 8 links)
- 6 Fresh minced garlic cloves
- 2 -16 oz cans of San Marzano Tomatoes
- 4 -8 oz cans of tomato sauce
- 2 Tablespoon chopped Basil
- 2 Bay Leaves
- 1 Tablespoon Oregano
- 1 teaspoon chopped Mint
- 1 Tablespoon Fresh Italian Parsley
- 1 Tablespoon Sugar
- ½ cup dry Red Wine
- 1/3 cup Parmesan Reggiano

DIRECTIONS:

1. Heat oil in saucepan on medium.
2. Sauté the garlic in olive oil until fragrant.
3. Add Uli's Churizo Picante sausage and cook until brown.
4. Cut into ½ inch pieces.
5. Add ALL other ingredients & bring to boil immediately reducing to low simmer.
6. Simmer all day (while sipping the rest of the wine!)
7. Serve wi/spaghetti or your other favorite pasta & top with fresh grated Reggiano