

## **Sausage Arrabbiata**

### **Ingredients:**

1 lb Italian sausage  
1 cup chopped onion  
4 cloves garlic  
½ cup red wine  
1 tablespoon white sugar  
1 tablespoon chopped fresh basil  
1 teaspoon red pepper flakes  
2 tablespoons tomato paste  
1 tablespoon lemon juice  
¼ teaspoon black pepper  
2 (14.5 ounce) cans peeled and diced tomatoes  
2 tablespoons chopped fresh parsley

### **Directions**

Heat oil in a large skillet. Cook crumbled Italian sausage until nearly brown. Add onions and garlic and sauté an additional 5 minutes. Stir in wine, basil, red pepper, tomato paste, lemon juice, black pepper, and tomatoes. Bring to a boil. Reduce heat to medium and simmer uncovered for about 15 minutes. Stir in parsley. Ladle over hot cooked pasta of your choice.