

Crockpot Sunday Sauce.

Yield: 4 min
Total Time: 500 min

Recipe from: <https://www.recipeschoose.com/recipes/ciao-italia-sunday-sauce-recipe>

Ingredients:

- 2 tablespoons olive oil
- 4 pounds bone-in short ribs
- salt
- pepper
- 6 tablespoons butter
- 1/2 cup red wine
- 2 ounces San Marzano tomatoes cans whole peeled, crushed with your hands, 28
- 3/4 cup oil packed sun-dried tomatoes drained of the oil
- 1 ounce tomato paste
- 1 sweet onion finely chopped
- 4 cloves garlic skin removed and crushed
- 1 piece carrot cut into large
- 8 jalapeños pickled, optional but it gives it just a a little kick
- 2 teaspoons dried basil
- 2 teaspoons dried parsley
- 1 teaspoon oregano
- 1/2 teaspoon dried thyme
- 1/2 teaspoon crushed red pepper more or less to you taste
- 1/2 teaspoon pepper + salt
- 4 tablespoons fresh Parmesan cheese + the parmesan rind optional
- fresh basil sliced, for serving