## RecipesCh@\_se

## **Authentic Italian Gravy**

Yield: 12 min Total Time: 510 min

Recipe from: https://www.recipeschoose.com/recipes/rachael-ray-italian-gravy-recipe

## **Ingredients:**

- 1 cup red wine + 2 tablespoons
- 1/4 cup extra virgin olive oil
- 3 baby back ribs or short ribs
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1/2 carrot minced
- 10 garlic cloves minced
- salt
- black pepper
- 84 ounces plum tomatoes Tuttorosso® Peeled, in Puree
- 12 ounces tomato paste Tuttorosso®
- 28 ounces no salt added tomato sauce Tuttorosso®
- 1 quart water
- 2 tablespoons dried basil
- 2 tablespoons dried oregano
- 1/4 cup fresh Italian parsley chopped
- 1 pound Italian sausage cooked and drained or meatballs

## Nutrition:

- 1. Calories: 340 calories
- 2. Carbohydrate: 21 grams
- 3. Cholesterol: 50 milligrams
- 4. Fat: 20 grams
- 5. Fiber: 5 grams
- 6. Protein: 16 grams
- 7. SaturatedFat: 5 grams
- 8. Sodium: 950 milligrams
- 9. Sugar: 13 grams

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