**Italian Sausage Marinara Sauce**

Wonderfully tasty simple Italian sausage based marinara sauce that will blow you away. Just a little spicy.

Servings = 8; Prep Time = 8 minutes; Cook Time = 60 minutes;

http://www.101cookingfortwo.com/italian-sausage-marinara-sauce/

**Ingredients**

* 1 pound Sweet Italian Sausage
* 2 tablespoon olive oil
* 1 onion medium
* 5 cloves garlic
* 3 teaspoon oregano
* 3 teaspoon basil
* 1 teaspoon salt
* 1/2 teaspoon pepper
* 1-2 teaspoon red pepper flakes
* 28 oz crushed tomatoes
* 6 oz tomato paste
* 6 oz water
* 15 oz diced tomatoes

**Directions**

* In a large pan over medium-high heat, add oil. Cut sausages into 1-inch chunks and add to pan to brown. Chop onion and add until the meat is browned and onion slightly brown. It is ok for the meat not to be totally cooked at this point.
* Add garlic and let "bloom" for 30 seconds. Remove from heat. Add all other ingredients and place back on medium heat.
* Bring to a hard simmer. Cook until internal temp of the sausage is at least 160 on an instant read thermometer.
* Now turn down to a light simmer for 1-3 hours.