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Seafood Pasta

- 1/8 Cup olive oil
- 1 Large onion, finely chopped
- 2 Cloves of garlic, finely chopped or crushed
- 2 12 oz. cans of Contadina tomato paste
- 1 Small can (14 ½ - 16 oz.) of crushed tomatoes
- 2 Tablespoons grated Romano cheese
- ½ Teaspoon oregano
- 2 Tablespoons sugar
- 5 Cups water
- 1 Tablespoon salt
- ¼ Teaspoons black
- 2 Tablespoons chopped parsley
- ¼ Cup red wine
- 1 Lean beef short rib or neckbone

Saute' onion and garlic in the olive oil until onion and garlic are light brown. Add tomato paste, tomato paste, tomatoes, wine, water, salt, grated cheese, oregano, sweet basil, parsley, sugar and pepper. Brown the short rib or neck bone in a bit of olive oil in a separate skillet and add to the sauce. Simmer for 2 ½ to 3 hours stirring occasionally. The minimum suggested cooking time is 2 ½ hours, but 3 hours will produce a better sauce. You may add some water if the sauce becomes too thick. Makes approximately 2 quarts of sauce.

