



George's Favorite Pasta Sauce

*George is Mary Linda's husband and this is his favorite sauce.
Pork honestly does make the best sauce!*

3 pounds farmer style pork ribs
 (cut into about 2" cubes, if there are bones just cut them as close as you can to 2" cubes)
2-28 ounce cans chopped tomatoes
1 large diced onion
1/3 cup olive oil
1 box or bottle strained tomatoes
2 tablespoons minced garlic
salt and pepper
fresh sweet basil



In large saucepan over medium high heat place ribs and olive oil. Cook until slightly brown on all sides. Add onion and garlic and cook until onions take on a little color. Add all tomatoes and stir. Add the spices last and cook over medium heat until it starts to bubble. Reduce to a simmer and cook for at least 2 hours, or until meat breaks apart when pushed with a spoon.

***This makes enough sauce to cover about 2 pounds of pasta.
Just enough for our family's traditional pasta dinner on Sundays!***