

## **SAUSAGE AND TOMATO RAGU WITH PASTA**

*(Art of the Slow Cooker)*

2 Tbsp. olive oil  
2 pounds mild Italian sausage, cut into 2-inch lengths  
2 medium onions, cut into 1/2-inch dice  
2 celery ribs, cut into 1/2-inch-thick slices  
2 large carrots, peeled and cut into 1/2-inch dice  
4 cloves garlic, finely chopped  
1 Tbsp. fresh rosemary leaves (or 1 tsp. dried)  
pinch of ground allspice (I omitted this)  
1 tsp. kosher salt  
1/2 tsp. coarsely ground black pepper  
1/4 c. flour (to make gluten-free, substitute a gluten-free flour blend)  
1 cup dry red wine  
2 cups chicken broth or beef broth  
1 can (28 oz.) crushed tomatoes  
1 can (15 oz.) tomato sauce  
  
1 pound short pasta, such as penne, ziti, or rigatoni

Heat the oil in a large deep skillet over medium-high heat. Brown the sausage on all sides, about 2 minutes per side, then transfer to a 5-to-6 quart slow cooker.

Add the onions, celery and carrots to the oil remaining in the skillet and saute until lightly browned, about 4 minutes. Add the garlic, rosemary, allspice, salt, and pepper and cook for another 30 seconds. Add the flour and stir until incorporated. Add the wine and bring to a boil. Add the broth, crushed tomatoes, and tomato sauce and stir to incorporate, scraping up any browned bits from the bottom of the pan to blend them with the sauce. Heat to simmering and pour over the sausages. (At this point I put the ragu in the fridge for the night and place it in the slow cooker in the morning.) Cover the cooker and cook for 4 to 5 hours on high or 8 to 10 hours on low.

Cook the pasta in rapidly boiling, lightly salted water until tender, about 10 minutes; drain and serve with the ragu.

Serves 4-6 generously.

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