

Frank's Gravy

Courses: Sauce

Categories: Sauce

Ingredients

12 Roma tomatoes

1 can (28 oz.) diced tomatoes

1 Cup red wine

1 TBSP garlic

Basil

Salt

Pepper

Directions

Blanch tomatoes to remove skin. In a large skillet or pot add butter and garlic, cook until garlic is aromatic. Add red wine, diced tomatoes, skinless tomatoes cook until skinless tomatoes are soft. Take potato masher and squish tomatoes to make chunks. Add meatballs, salt pepper, and coating of Basil. Cook for 1 hour on med heat.