

# SUGO

## (MS. ORLANDO'S RED GRAVY WITH ASSORTED MEATS)

Prepared by: Vito Gomez, October 2017

Serves 8-12

Ms. Orlando's Red Gravy:

2 cans San Marzano whole peeled Italian tomatoes with basil 28oz.

1 ½ cups diced yellow onion

4 cloves elephant garlic (12-18 regular cloves) – sliced thin

1 red bell pepper – cleaned & diced

1 green bell pepper – cleaned and diced

1/2 lb. Pecorino Cheese – grated course (2 cups) (reserve 1/2 cup for sprinkling on final presentation once plated)

1/4 cup dried oregano

1/4 cup dried sweet basil

2 tbsp. crushed red pepper

salt

black pepper

Olive oil

In a large, deep skillet, add 3 tbsp. olive oil set temp to med/low heat. Add onions, garlic and bell peppers, sauté until caramelized.

Meanwhile, hand crush 2 cans of tomatoes in a large bowl.

Once caramelized, add the crushed tomatoes to the sautéed mix and stir.

Add the dry spices to taste and stir.

Reduce heat to low, or transfer to crockpot (Low Temp) or Dutch oven (325\*), and cook for 4 hours stirring occasionally.

Cook your meat:

2# of pork to grill - chops, loin, ribs or slice pork roast (1 in. thick min)

1# Scimeca's Hot Italian Sausage links

1# Mimi Gomez's Meatballs

(Be creative with your meat selection. I have used beef ribs, boneless beef ribs, country pork ribs and steak)

Prepare the pork for grilling:

1 cup crushed Italian herbs

1 cup crushed sweet basil

Garlic powder

2# pork to grill – I like a slab of baby backs and 1# of thick cut chops (bone in)

Combine the Italian herbs and sweet basil in a large bowl and mix well.

Sprinkle the pork chops, ribs or sliced roast with garlic powder then roll and pack the pork in the crushed herbs.

Allow to rest for 30 minutes.

Preheat your grill to 500\* on Med/High

Reduce grill to Med/Low and load pork

Turn the pork every 7-10 minutes, do not allow the spices to burn. Charred good, burned bad.

Remove the pork once cooked to med-rare, 145\* F

### Grill the Sausage Links

Grill the Sausage while you grill the pork.

Charred good, burnt bad.

Remove the sausage when cooked to medium, 160\* F

### Mimi's Meatballs

1# Hamburger 80/20

¼ cup diced yellow onion

2 tbsp. fine crushed garlic (2-4 cloves)

2 heaping tbsp. dried Italian herbs

½ cup grated parmesan

1 large egg

1/3 cup Italian bread crumbs (Progresso)

Salt

Pepper

Preheat oven to 350\*

Combine all the ingredients in a large bowl. Hand mix until your fingers cramp.

Cover a cookie sheet with parchment paper.

Form meatballs @ 1.5" in diameter. Align on the sheet 5 in a row, 8 -9 rows. Should fill 1 sheet

Cook at 350 for 10 minutes, then turn meatballs over.

Cook at 350 for 7 minutes, open a meatball, should be cooked through to medium.

### Final Assembly

Add the bone in cooked pork to Ms. Orlando's red gravy and stir the meat and sauce together.

Cook on high for 3 hours. Stir hourly. Remove the bones. Reduce the heat to low.

Slice the Italian sausage in 1" sections and gently stir into the red gravy. Cook for 30 minutes.

Taste and add extra dry herbs if desired.

Add meatballs from Step 2 and 1 ½ cups of course grated Pecorino from Step 1 and gently stir. Cook for 30 minutes.

Plate with or without pasta and add a heavy sprinkle of the last of the course grated Pecorino from Step 1.

Enjoy!