

Slow Cooker Sunday Sauce

2 hot Italian turkey sausage links, casings removed
1 yellow onion, chopped
8 garlic cloves, minced or pressed
10 baby carrots, chopped
3 oz. pancetta, chopped
1/4 tsp. dried thyme
1/4 tsp. dried rosemary, crushed with your fingers
3–4 lb. trimmed Boston butt roast (pork shoulder)
1/2 tsp. Kosher salt
1/4 tsp. freshly ground black pepper
1 cup Cabernet (or other dry red wine)
28-oz. can whole tomatoes, undrained
24-oz. tomato puree
1/2 cup water
Freshly grated Parmesan, for garnish
Basil, julienned, for garnish

Option A: Prep the night before. Chop all of your veggies (onion, garlic, carrots) and pancetta. Store mixed together in a covered container in the fridge overnight. Store the browned sausage in a separate container until the morning.

Option B: Do it all that morning.

Brown the sausage in a skillet over medium–high heat. Remove from skillet and drain on a paper towel–lined plate.

Place all ingredients (minus Parmesan and basil) in a large slow cooker or Crockpot. Cover and cook on high for 9 hours. Turn the heat to low, shred pork, and cook an additional 30 minutes.

Serve with spaghetti or zoodles. Garnish with Parmesan and basil.



<https://pineapplehouserules.com/>