

Celery Pasta

1 small red onion, diced	1 cup beef stock
1 cup celery, diced	1 can (28 ounce) diced tomatoes
½ cup Italian flat parsley, diced	Mushrooms, to taste
¼ cup olive oil	Peppers (green/red), to taste
1 pound mild sweet sausage	1 pound pasta shells
1 cup red wine	

In a large saucepan or Dutch oven, sauté onion, celery and parsley in olive oil. Crumble sweet sausage and add to pan; brown in olive oil mixture. Lower heat and add red wine; simmer down. Add beef stock; simmer down. Add diced tomatoes and simmer for 1 hour. May add mushrooms, peppers and additional celery with tomatoes if desired. Prepare pasta according to package directions. To serve, combine sauce and pasta shells.

Thanks,
Pleasant Home Premium Pork