

Jake's Ever-Evolving Recipe for Pasta Zaniness

(Serves 10 hungry people.)

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| 2 baskets of cherry tomatoes | 1/2 bottle of red wine |
| 8 fresh whole tomatoes | 1/4 bottle of Crystal brand hot sauce |
| 3 large cans of chopped tomatoes | 3 tablespoons of olive oil |
| 1 medium can of tomato paste | |
| | 1 - 1.25 lbs of ground turkey |
| 2 fresh large yellow onions | 1 - 1.25 lbs of ground beef |
| 2 fresh large purple onions | 1 package of pepperoni |
| 20 fresh small yellow or white onions | |
| | 2 tablespoons of Italian seasoning |
| 2 fresh green peppers | 4 tablespoons of brown sugar |
| 2 fresh red peppers | 4 medium bay leaves |
| 4 garlic cloves | salt to taste |
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| 4 small cans of chopped black olives | |
| 2 small jars of capers | |
| 20 fresh mushrooms | |

Admire the small onions, and then set them aside. Chop the large onions. Cook ground beef and turkey with olive oil until meat is browned. Use colander or other method to drain off the grease. Put meat in large pot (15 qt or more, preferably with a thick, heat-spreading bottom). Add red wine, chopped onions, canned tomatoes, and tomato paste. Heat to a very light boil. Peel the small onions. Toss 'em in.

Chop the fresh tomatoes. Add chopped tomatoes and cherry tomatoes to the mix. Add the black olives, capers, hot sauce, brown sugar, and Italian seasoning.

Cook the pepperoni in a separate pan (or in microwave) to a desired texture and drain off the grease. Add the pepperoni to the mix.

Peel and chop the garlic to desired size and add to the mix. Chop the peppers and add to the mix. Chop and add mushrooms to the mix. Cook on a low simmer for a few (at least 3) hours. Salt and season to taste.

When this thing is done, serve over pasta. The whole small onions will be cooked to a fine texture and will be served whole in the sauce. I find them to be delicious bites!

Also, with the pasta, serve bread, salad & wine.