

Recipes from The Ridge Winery's table to yours...  
for cozy days and memorable gatherings...

# Classy Red Sauce

**\*\*MOST of the alcohol added will remain  
in dish after cooking.\*\***



An original pasta sauce recipe from the makers of your favorite wines! Nancy Scudder brings together her love for herbs, spices and wine in this rich and earthy pasta sauce.

Here are some dish ideas to use with this Classy Red Sauce:

Chicken or Eggplant Parmesan  
Meatloaf (use in and on top)  
Stuffed Bell Peppers  
Lasagna or Baked Ziti  
Stuffed Mushrooms  
Gnocchi  
Potstickers  
and of course, PASTA!



## Ingredients

- 3 tbsp E.V.O.O.
- 1 sweet onion, diced
- 4 tbsp freshly minced garlic
- 1 tbsp dried oregano
- 1 tbsp Italian Seasoning
- 1 tbsp dried basil
- 1 tsp black pepper
- 1 tsp onion powder
- ½ tsp salt
- ¼ tsp toasted and then ground fennel (use a pestle and mortar to grind the fennel)
- 2 tbsp granulated sugar
- 28 oz can of crushed tomatoes
- 28 ounce can of Italian seasoned diced tomatoes
- ½ cup of water
- 1 cup TRW's Classy Red Wine

## Instructions

1. **Sautee:** the diced onion and minced garlic in the E.V.O.O. until onion is cooked through.
2. **Prepare dry ingredients:** In a small bowl, mix all dry ingredients together and add them to the pan with garlic and onions. Heat for 3-4 minutes, stirring constantly.
3. **Simmer all ingredients:** in a large sauce pot add all ingredients and simmer for 20-30 minutes.
4. **Cool:** Remove from heat and allow sauce to cool in sauce pan for 30-60 minutes, then refrigerate in a covered dish.
7. **Serve:** see serving suggestions to the left in the black box.

The Ridge Winery's Classy Red is a merlot full of incredible richness and bold flavors. A dry, medium bodied red wine with a soft velvety texture and a rich, fruity flavor.

History of Merlot:  
Merlot originated in the Bordeaux region of France and has been traced back to the late 18<sup>th</sup> century with the first mention of it in 1784. The name "Merlot" likely comes from the French word "merleau" which means "young blackbird", due to the dark color of the grapes or the birds' fondness for eating them.