

## Mama Ida's Tomato Sauce with Ribs

*This makes a nice sauce for Sunday lunch or a big dinner. Add the sauce to some pasta for a first course then serve the ribs on a platter with a nice salad for the second course.*

### INGREDIENTS

1 small onion , peeled and chopped  
1 carrot, peeled and chopped  
¼ cup celery stalk chopped fine  
3 cups tomato sauce  
salt and pepper  
olive oil



### METHOD

Brown the ribs in 2 or 3 tablespoons of olive oil. Remove to a plate leaving to oil and fat in the pan. Chop the onion, carrot and celery. These can be chopped coarsely or finely minced according to personal taste. Place the chopped vegetables in a pot and add the oil and fat from the ribs. Saute until the vegetables are softened. Add the ribs and the tomato sauce. Add a teaspoon of salt (or to taste). Cover and let simmer until the meat is tender and shrinks away from the bone. Add some ground black pepper. Remove the ribs to a platter and serve separately. Toss the sauce with hot cooked pasta and serve with lots of ground parmesan cheese.

**Source:** The Accidental Italian **Course:** Main

**Categories:** Pasta, Sauces **Keywords:** pork, ribs, sauce, tomatoes, pasta

**Cuisine:** European : Mediterranean : Italian

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