



Pascarella Christmas Ribs

Being of Italian descent and as far back as I can remember we celebrated Christmas Eve with the traditional Italian meal. The tradition of eating seafood on Christmas Eve dates back to the Roman Catholics practicing abstinence, in this case abstinence refers to refraining from eating meat or milk products on Christmas Eve. Taylor and her siblings were not big fans of the traditional foods so for the younger family members we began making their favorite Italian dish - pasta with homemade tomato sauce.

Will serve 6 people.

Ingredients:

(4) Country Spare Ribs (with bone)	(4) 6 oz cans of Hunts Tomato Paste
Fresh Basil	(1) Bay Leaf
Fresh Garlic	Salt and Pepper
Olive oil	Parmesan cheese
(2) 29 oz cans of Hunts Tomato Sauce	

Cooking:

- 1) Cover the bottom of a sauce pan with olive oil. Place ribs in the olive oil and lightly brown on both sides.
- 2) Place a tablespoon of basil and 1 diced garlic clove in the oil and sauté for 5 minutes.
- 3) Add the tomato sauce and paste.
- 4) Refill the cans of tomato sauce and paste with water and add it to the pot.
- 5) Add bay leaf and slow cook for 2 hours on a simmer
- 6) Add salt, pepper, sugar and parmesan cheese for taste.

- Pascarella Family Recipe, Earl House Parents

