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While the chicken is baking, prepare the sauce. Discard the oil in the frying pan and heat the pan again. Add the butter, shallots, and mushrooms and saute until the shallots are clear. Add the...

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~~Jeff Smith (chef) — Wikipedia~~

2 cups dry red wine (the alcohol will cook out) 1/4 cup olive oil 2 yellow onions, peeled and minced 6 large garlic cloves, chopped 2 ribs celery with leaves, minced 1 large carrot, grated 1/2 cup parsley, chopped 1/2 pound fresh mushrooms, chopped (optional)

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1/2 teaspoon crushed red pepper flakes or to taste
1 tablespoon crushed oregano

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Place all dry ingredients in mixing bowl and combine. Add liquids and mix until smooth. Place in a greased 8x12 inch pan and bake in hot ...

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Cook over med. heat until the vegetables are soft. Add the rest of the ingredients and bring to a slow boil. Turn down to simmer and let it cook for at least two hours. Stir occasionally. We like ours thick so sometimes I simmer it for three hours. Be sure to take out the bay leaves before serving. Great with pasta of your choice.

~~Italian Tomato Sauce Frugal Gourmet Recipe
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The Frugal Gourmet Cooks Italian is a cookbook that captures us the way the tastes

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and sounds of Italy cast their spell over the American visitor. Jeff shows us, once again, that food is more than eating and cooking - it's history and something we each invariably take part in whenever we sit down at table. So, mangia, with the "Frug." show more

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