***Pasta with Creamy Red Wine Marinara***

Ingredients

1/4 cup olive oil

1 medium [Yellow onion](http://www.foodterms.com/encyclopedia/spanish-onion/index.html), minced

3 [cloves of garlic](http://www.foodterms.com/encyclopedia/garlic/index.html), finely minced

1/2 teaspoon crushed red pepper flakes

1 1/2 teaspoons dried [oregano](http://www.foodterms.com/encyclopedia/oregano/index.html)

1 ½ Teaspoons dried or fresh basil

1 cup red wine

1 (28-ounce) can crushed tomatoes

1 (28-ounce) can tomato puree

Kosher salt

Freshly ground black pepper

3/4 pound pasta

3/4 to 1 cup [heavy cream](http://www.foodterms.com/encyclopedia/cream/index.html)

Granulated Sugar

Grated [Parmesan cheese](http://www.foodterms.com/encyclopedia/parmigiano-reggiano/index.html)

1. Heat a large pan over medium-high heat. Add the olive oil, add onions. Cook about 10-15 minutes until soft and lightly browned.
2. Add garlic and cook about 1 minute. DO NOT let the garlic burn. Add the red pepper flakes, oregano, and basil.
3. Add the red wine, tomato puree and tomatoes. Season with salt and pepper. Be careful with adding salt because the sauce will reduce.
4. Bring the sauce to a rapid boil and immediately reduce to simmer. Allow sauce to simmer for about 30-45 minutes. The alcohol from the wine needs to cook out. Also, this gives the sauce a chance to reduce and slightly thicken.
5. Meanwhile cook and drain pasta according to package directions.
6. After 30-45 minutes add the heavy cream and about ¼ cup grated parmesan cheese. Also for better flavor, season with a little bit of flavor to balance with the salty and sour tomatoes.
7. Serve hot with pasta.

 To Serve

 The Italian Method: Toss 1 portion size of sauce and pasta in sauté pan with parmesan cheese and cook together. This prevents the pasta from becoming one large clumped mass.