Clemenza's spaghetti, famous from the film "The Godfather"

Raciones para 1

- ❏ 300 g
  Spaghetti, cooked
- ❏
  Olive oil
- ❏ 11
  Meatballs
- ❏ 6
  Sausages, cutted
- ❏ 250 ml
  Red wine
- ❏ 750 g
  Natural crushed tomatoes
- ❏
  Black pepper to taste
- ❏ 1 teaspoon
  Garlic powder
- ❏ 1 teaspoon
  Oregano
- ❏
  Basil leaves

1. Heat olive oil in an iron pot and brown meatballs, and the cut sausages.
2. Pour the red wine and cook until partially evaporated.
3. Add natural crushed tomato, pepper, garlic powder, oregano and cook for 15 minutes.
4. Serve cooked spaghetti with tomato sauce and meat on top.
5. Garnish with basil leaves.

Chef's Notes

https://cookinglovers.teka.com/en/receta/espaguetis-clemenza-de-la-pelicula-el-padrino/