

# Dad's Firehouse Rigatoni

This recipe yields 2 Medium Trays of sauce\*

[Live. Life. Simple's: Freeze Dried Firehouse Rigatoni in a Jar](#)

## Ingredients:

Rigatoni noodles	2 lbs. Italian Sausage in casing
1 -15 oz. can diced or whole Tomatoes	1 Red Bell Pepper
2 - 15 oz. cans Tomato Sauce	1 Onion
1 - 12 oz. can Tomato Paste	8 oz. Mushrooms
4 C Tomato Juice	2 cloves minced Garlic
1lb. Meatballs or 1 lb. Stew Beef	1 tbsp Basil
	½ tsp Oregano



## Directions:

1. This can be freeze dried as individual ingredients or freeze dry sauce and noodles separate
2. Cook Rigatoni noodles while you dice the stew beef/ meatballs and Italian sausage. Keep in mind that smaller chunks (½" or less) will rehydrate better and faster
3. Brown meat and transfer to a paper towel lined tray. For longer food storage, remove as much excess oils as possible. Set aside
4. For the sauce add 1 can diced or whole tomatoes, 2 cans tomato sauce, 1 can tomato paste, tomato juice. Stir and simmer at lowest setting
5. Dice the bell pepper and onion and add to sauce along with cooked meats and sliced mushrooms
6. Stir and simmer on lowest setting for 2-3 hours, stirring every 15-20 minutes
7. Drain noodles and add to a pre cut parchment lined pan
8. Add sauce evenly over parchment lined trays and add tray dividers in the 10 portion setting
9. Prefreeze if possible and Freeze dry
10. Store Appropriately (See Tips and Tricks for storage help)

<b>Cycle Time:</b> 31 hours 4 minutes	<b>Rehydration:</b> for a meal in a jar/meal in a bag portion for 2: Add 2 cups freeze dried noodles and 2 divider squares of sauce to a jar or bag along with 2 cups of boiling water. Let sit for 10 minutes, stirring several times during
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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

\*XL Tray = 15 Cups/Tray  
Small = 4 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray