Sausage with pasta

1 lb Italian sausage
1/2 cup white wine
2 cubanalles, sliced-seeds removed
2 oz extra virgin olive oil
4 garlic cloves, crushed
4 cups San Marzano tomatoes
1/2 lb perciatelli pasta
3 basil leaves

Cook pasta until 70% done in boiling salted water. Remove sausage from casings and drop in a bowl and begin to break apart, drop white wine into bowl and toss the meat with it until well coated. In a medium pan, heat the garlic with olive oil for a few minutes until it begins to turn golden. Then drop in the sausage and continue to break apart. Crush the tomatoes by hand, and add into pan once sausage has begun to brown. Add a few cups of water, peppers, and allow the sauce to reduce on a simmer. Add in pasta, with about 1 oz of pasta water to break up the sauce, and coat all together for a few minutes before adding basil and serving.

 (NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)