

Spaghetti Sauce

Ingredients:

1 lb. ground beef

1 lb. Italian sausage

1 large bell pepper diced

1 large onion diced

4 cloves garlic minced

2 small cans of tomato paste

2 15 oz. cans tomato sauce

4 tbsp. Italian seasoning

1tsp. salt

Tsp. sugar

1 lb. spaghetti

1 can sliced mushrooms (optional)

Parmesan cheese to top

In a large saucepan, brown ground meat and sausage until brown. Remove meat and place in a large bowl and discard the grease from the pan. Add the olive oil and then add onion, bell pepper and garlic and cook until soft. Re-add the meat mixture to the pan.

Add tomato sauce, tomato paste, Italian seasoning, salt, and sugar. Stir well and simmer on low for about 30 minutes. If you are going to simmer all day (highly recommended) cover.

Cook spaghetti noodles according to package instructions.

Serve sauce over pasta.