

Spaghetti Sauce

Mary Jane Niboli, Tranquillity, California

Servings: 4



Ingredients

2 cloves garlic
1 tablespoon butter
½ pound ground beef
1 can tomato sauce
1 can tomato paste
2 ripe tomato, chopped
½ teaspoon oregano
¼ teaspoon rosemary
1 bay leaf
salt and pepper
¼ cup grated cheese
½ pound fresh mushrooms, sliced

Cooking Method

Sauté garlic in butter until light brown.

1. Add ground beef and cook until red color disappears.
2. Add tomato sauce, tomato paste and tomatoes.
3. Let simmer about 10 minutes.
4. Crush herbs by rolling between palms of hands.
5. Add seasonings and cheese.
6. Simmer about 5 minutes.
7. Add enough water to thin the sauce.
8. Cook slowly on low heat 2 or 3 hours.
9. Before serving, heat mushroom with sauce 10 minutes or so.

Pour over hot cooked spaghetti, sprinkle with grated cheese.