



MeatLover39s Slow Cooker Spaghetti Sauce

Jacob · 30/09/2024



Prep Time

8 hrs 40 mins

Difficult

Medium

Servings

8

Description

This crockpot spaghetti sauce creates a great chunky and very meaty spaghetti sauce. The longer it cooks in your slow cooker, the better it tastes. Boil up some pasta and dinner tastes like you spent all day at the stove.

Ingredients

- - 2 tablespoons olive oil - ¼ pound bulk Italian sausage - 2 small onions
- chopped - 1 pound ground beef - 1 teaspoon dried Italian herb seasoning - 1 teaspoon garlic powder - ½ teaspoon dried marjoram - 1 (29 ounce) can tomato sauce - 1 (14.5 ounce) can Italian-style diced tomatoes - 1 (14.5 ounce) can Italian-style stewed tomatoes - 1 (6 ounce) can tomato paste - 2 teaspoons garlic powder - ½ teaspoon dried oregano - ¼ teaspoon dried thyme leaves - ¼ teaspoon dried basil - 1 tablespoon white sugar

Instructions

1. Heat olive oil in a skillet over medium heat. Add Italian sausage and onion; cook and stir until sausage is browned
2. about 10 minutes. Transfer sausage and onions to a slow cooker. Add ground beef to the same skillet over medium heat; season with Italian seasoning
3. 1 teaspoon of garlic powder
4. and marjoram. Cook and stir until beef is browned and crumbly
5. about 10 minutes. Transfer ground beef into the slow cooker. Stir in tomato sauce
6. diced tomatoes
7. stewed tomatoes
8. tomato paste
9. 2 teaspoons garlic powder
10. oregano
11. thyme
12. and basil. Cover and cook on Low for 8 hours. Stir in sugar 15 minutes before serving. Recipe Tip This sauce is not super sweet
13. so you may want to add more sugar.