



Divine Spaghetti Sauce

Jacob · 30/09/2024



Prep Time

6 hrs 30 mins

Difficult

Medium

Servings

7

Description

This is one of those allday spaghetti sauces that simmers beef tomato and herbs together for hours It is very good and very nutritious Ingredients can be increased or lessened to your taste Freeze the remainder of the sauce in plastic bags in serving sizes Tastes better with each heating

Ingredients

- - 1 pound lean ground beef - 2 (28 ounce) cans whole peeled tomatoes - 2 (6 ounce) cans tomato paste - 1 large onion
- chopped - 4 stalks celery
- chopped - 2 green bell peppers
- chopped - 1 red bell pepper
- chopped - 15 fresh mushrooms
- sliced - 5 tablespoons Italian seasoning - 1 teaspoon dried red pepper flakes - 4 bay leaves - 2 tablespoons chopped fresh basil - 3 cloves garlic
- minced - 1 pound spaghetti

Instructions

1. Brown beef in a large skillet over medium heat until no longer pink; cut up any remaining chunks of beef and reserve. Combine whole tomatoes and paste in a large saucepan; mash until smooth. Cover and heat on low. Quickly sear onion and celery in a large skillet over medium heat until transparent; add to the tomato sauce in the saucepan. Sauté bell peppers and mushrooms in the same skillet for a few minutes
2. but do not allow them to become soft; add to tomato sauce. Add Italian seasoning
3. dried red pepper flakes
4. bay leaves
5. basil
6. and garlic to tomato sauce; add beef and mix. Remove cover
7. simmer over low heat and continue to simmer all day
8. stirring occasionally. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Add sauce to pasta; serve.