



## Meaty Spaghetti Sauce

Jacob · 30/09/2024



### Prep Time

2 hrs 40 mins

### Difficult

Medium

### Servings

32

### Description

Tired of the same old boring spaghetti sauce recipes I invented this meaty spaghetti sauce recipe to satisfy my craving for a flavorful sauce. Serve with your favorite pasta topped with grated Parmesan cheese. Freeze the leftovers for a quick dinner another night.

### Ingredients

- - 1 pound lean ground beef - 1 pound ground pork sausage - 2 ounces sliced pepperoni sausage - 2 medium onions
- chopped - 2 medium carrots
- diced - 2 stalks celery
- chopped - 1 medium green bell pepper
- chopped - ½ medium red bell pepper
- chopped - 1 tablespoon minced garlic - 2 (14.5 ounce) cans diced tomatoes - 1 (15 ounce) can tomato sauce - 2 (6 ounce) cans tomato paste - 1 (8 ounce) can sliced mushrooms - 1 cup beef broth - 3 cubes beef bouillon - 1 ½ tablespoons dried oregano - 1 ½ teaspoons dried basil - 1 tablespoon dried thyme - 1 tablespoon white sugar - 3 bay leaves - 1 teaspoon ground black pepper - ½ teaspoon crushed red pepper flakes

### Instructions

1. Combine ground beef
2. pork sausage
3. and sliced pepperoni in a large stockpot over medium heat. Add onions
4. carrots
5. celery
6. bell peppers
7. and garlic; cook and stir until beef and sausage are browned and crumbly and vegetables are tender. Transfer the mixture into a large colander to drain grease. Add diced tomatoes
8. tomato sauce
9. tomato paste
10. mushrooms
11. beef broth
12. bouillon cubes
13. oregano
14. basil
15. thyme
16. sugar
17. bay leaves
18. pepper
19. and red pepper flakes to the empty stockpot. Add drained meat mixture and stir until well combined. Bring to a boil
20. then reduce heat
21. cover
22. and simmer for 2 hours.