



Very Special Spaghetti Sauce

Jacob · 30/09/2024



Prep Time

3 hrs 30 mins

Difficult

Medium

Servings

12

Description

This is very meaty and not near as acid as most sauces Its really worth the time It makes a very large batch so I often freeze half

Ingredients

- - ¾ cup olive oil - 8 cloves garlic
- minced - 3 pounds ground chuck - 2 large onions
- chopped - 1 green bell pepper
- chopped - ¼ cup all-purpose flour - 2 cups dry red wine - 2 cups tomato sauce - 4 large tomatoes
- peeled and chopped - 2 (6 ounce) cans tomato paste - 1 ½ teaspoons Worcestershire sauce - 2 tablespoons white sugar - 1 teaspoon salt - 1 ½ teaspoons cayenne pepper - 1 teaspoon celery salt - 1 tablespoon dried oregano - 1 tablespoon dried basil - 1 pound fresh mushrooms
- sliced

Instructions

1. Heat olive oil in a large pot over medium heat. Saute garlic until golden brown. Stir in ground beef
2. onions and green pepper. Cook until beef is evenly brown
3. and onions are tender. Stir in flour until smooth. Stir in red wine
4. tomato sauce
5. chopped tomatoes
6. tomato paste
7. Worcestershire sauce and sugar. Season with salt
8. cayenne pepper
9. celery salt
10. oregano and basil. Simmer for 3 hours. Stir in mushrooms at the end of cooking period.