



RECIPE NAME: Hearty Spaghetti Sauce

FROM THE KITCHEN OF: Justin Anderson '00

INGREDIENTS:

1lb Hamburger
1 Medium to Large Onion
1/4 C. Green Peppers, diced
2 Stalks Celery
4 oz Sliced Mushrooms (use more or less as desired)
1 Small Can Tomato Paste
1 Small Can Tomato Sauce
1 Can Diced Tomatoes
1/2 C. Grated Cheddar Cheese
1/2 C. White Wine (Pino Grigio is what I typically use)

1/2 tsp Sugar
1 tsp Salt
1/4 tsp Pepper
Dash (3 shakes) Cayenne Pepper
1/2 tsp Cinnamon
1/4 tsp Garlic Powder
1 tsp Oregano
1 Bay Leaf
For Meatballs, use addition 1/2 allotment of spices

INSTRUCTIONS:

Saute Onions, Green Peppers, Celery until Tender. Add Mushrooms and continue to Saute. Add Diced Tomatoes, Tomato Paste, Tomato Sauce, Wine, Cheese and spices. Stir. Continue to a slow boil and simmer. Meanwhile, Mix the additional allotment of spices with the hamburger. Form meatballs. I like to make them a bit larger than a golf ball. Add meatballs to sauce and simmer. 15-20 minutes, more if you would like.

Prepare your preferred pasta for the sauce to be poured over and enjoy!

Additional Notes: I prefer to add black or green olives as well. Have fun with it, you can't do much to hurt this recipe (except add too much sugar).

