

Hearty Meat Sauce
(Stove-top or Slow Cooker)

©www.BakingInATornado.com

Ingredients:

1 can chopped tomatoes (28 oz)
1 can stewed tomatoes (14 oz)
2 can tomato sauce (15 oz)
2 cans tomato paste (12 oz)
1/2 cup white wine
2 bay leaves
1 TBSP salt
3 TBSP sugar
2 tsp oregano
2 tsp garlic powder
2 tsp Italian seasoning
1 tsp basil
1/2 tsp pepper
1/2 tsp red pepper flakes
1 package (10 oz) frozen chopped onions

1 TBSP butter or margarine
1/2 lb mushrooms, cleaned and sliced
1 green pepper, cleaned and chopped
3 cloves garlic, minced

2# hamburger
1# hot sausage

Directions:

*Place the first 15 ingredients into a large pot on medium or a large slow cooker on high.
*In a skillet, melt the butter or margarine. Add the mushrooms, green pepper and garlic. Cook until the vegetables are soft. Add to the sauce in the pot.
*In the same skillet, cook the hamburger and hot sausage until completely cooked through. Drain well and add to the sauce in the pot. Stir well.
*Slow Cooker: Cook on high for one hour, reduce to low and cook for 3 to 4 hours, stirring about once an hour.
*Stove-top: Bring to a boil over medium heat. Stir, reduce heat and simmer for 2 hours, stirring every half hour.
*Remove the bay leaves and serve sauce over pasta of your choice. Leftovers freeze well. I use this sauce for my lasagna also.

