

Spaghetti Sauce

A Sayler Specialty

Thanks mom~

Anyone can open a jar of spaghetti sauce, but not many people can make a mouth watering spaghetti sauce. Here's my twist on my moms delicious recipe. *(I think every recipe should be twisted to suit your family's taste buds)*

Ingredients

Sauce

- 1 package Italian sausage
- 1 pound ground beef
- 1 Tbsp Olive Oil
- 1 small onion
- 1 half green pepper, diced
- diced mushroom (optional)
- diced garlic (as much as you love)
- large 28 oz can diced tomatoes
- 1 large can tomatoe sauce
- 12 oz can tomato paste
- oregano
- basil
- 2 bay leaves

Directions

Brown the sausage and beef in olive oil. When it is half way cooked, add the next 4 ingredients. Cook and stir until meat is browned and veggies are tender. Add the dries spices and cook for a few minutes. Top off with the tomatoes, sauce, and paste and simmer for at least 30 minutes (longer is better).

Serve over your favorite pasta.

Tips:

Can be easily doubled, tripled, or quadrupled and extra servings frozen for another day.