

Grandma Hazel York's Spaghetti Sauce Recipe

Estimated Yield: Serves 6-8 people

Ingredients:

- 1 package Italian sausage, browned in a saute pan
- 1 lb ground beef, browned
- 2 large cans (28 oz each) whole or crushed canned tomatoes
- 1 can (6 oz) tomato paste
- 2 cups water
- 3 tablespoons brown sugar
- 3 large bay leaves
- 2 tablespoons dried parsley
- 1/2 tablespoon dried basil
- 1/2 tablespoon oregano
- 1/4 tablespoon dried thyme
- 1/4 tablespoon marjoram
- Optional: 1 cup sliced white mushrooms (canned or fresh)
- Salt and pepper to taste
- Cooked spaghetti (angel hair or your favorite pasta)
- Optional: Oven-grilled garlic bread for serving

Instructions:

1. Brown the Meats: In a large skillet, brown the Italian sausage and ground beef. Drain excess fat.
2. Combine Tomatoes: In a large stockpot or Dutch oven, pour in the canned tomatoes (with juice), tomato paste, and water. Stir to combine.
3. Add Meat: Stir in the browned sausage and ground beef into the tomato mixture.
4. Season: Add brown sugar, bay leaves, parsley, basil, oregano, thyme, marjoram, salt, and pepper. Mix well.
5. Optional Add-Ins: If using, stir in sliced mushrooms for added depth and texture.
6. Simmer: Cover loosely and let the sauce simmer gently on low heat for 4-5 hours, stirring occasionally. Let it reduce and thicken to your desired consistency.
7. Final Adjustments: Taste and adjust seasoning if needed before serving.

8. Serve: Remove bay leaves before serving. Spoon generously over cooked spaghetti pasta.
9. Optional Side: Pair with warm, oven-grilled garlic bread for a complete comfort meal.

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