

Spaghetti Sauce

Ingredients

- 1 onion, large, finely chopped
- 8 garlic cloves, finely chopped
- 2 cups celery finely chopped
- 3 lbs hamburger
- 1 cup olive oil
- 2 tbsps sugar
- 2 tbsps salt & pepper
- 6 cans 3-28oz diced tomatoes and 3-28oz sauce
- 2 cans tomato paste 12oz
- 1 pkg mushrooms, sliced 16 oz

Summary

Yield: 50

Prep Time: 30 minutes

Category: Sauces

Cuisine: Italian

Instructions

finely chop Onion, garlic and celery. Place in large sauce pan with oil and soften. Brown and season hamburger and drain. Add to the sauce pot and stir. Add mushrooms and stir. Now add the tomato paste and mix. Add remaining ingredients and stir. Add 5- 28 oz cans of water and stir. Bring it to a low boil stirring often to prevent the sauce from sticking to the bottom and burning. Reduce heat to low and simmer.

You can add your meatballs and sausage at this time but keep stirring.

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Notes

I like to make a big pot so I can divide it up and freeze for later use.