Spaghetti Sauce

Ingredients

- 1 onion, large, finely chopped
- 8 garlic cloves, finely chopped
- 2 cups celery finely chopped
- 3 lbs hamburger
- 1 cup oilve oil
- 2 tbsps sugar
- 2 tbsps salt & pepper
- 6 cans 3-28oz diced tomatos 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 ingredents and stir. Add 5- 28 oz cans of water and stir. Bring it to a low boil stiring often to prevet the sauce from sticking to the bottom and burning. Reduce heat to low and simmer.

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

Notes

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