

SPAGHETTI and MEATBALLS

INGREDIENTS:

Spaghetti Noodles

SAUCE:

2 (16 oz.) cans tomatoes
3 (16 oz) cans tomato sauce, Italian seasoning,
any flavor
1 (6 oz.) can tomato paste
brown sugar
2 TBSP oregano
½ tsp salt

1 TBSP sweet basil
2 TBSP fresh thyme
2 bay leaves
2 cloves garlic, chopped
1 green pepper, chopped
1 onion (small), chopped

MEATBALLS:

2 lbs. Lean Ground Beef
1 Pkg. Lipton Onion Soup Mix
3 TBSP Italian Seasoning Blend

SAUCE:

Sauté oregano, salt, basil, thyme, garlic, pepper, & onion until onion is clear. Add mixture to 4 quart saucepan and add brown sugar, bay leaves, tomato paste, and tomatoes. Bring to a simmer. NOTE: the longer this can simmer on low, the better it will be. Add additional seasoning for your tastes.

MEATBALLS:

Blend all ingredients with your hands (yeah!) in a mixing bowl. Form into meatballs of your desired size. Preheat the large skillet on medium heat. Place meatballs in large skillet and cover, whistle open, when the whistle sounds, remove the lid and turn the meatballs. Cover and continue cooking, whistle closed on Low heat.

SPAGHETTI:

In Dutch Oven, boil water for noodles. Place the large steamer colander, with the noodles into the water for easy draining.

Combine all ingredients. Serve and enjoy.

NOTES:

