

# Spaghetti Sauce

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## Ingredients:

1 lb. lean ground beef  
1 (4 oz.) can sliced mushrooms  
1/4 c. chopped onion or minced onion  
2 cloves garlic, minced or 2 tsp. garlic powder  
2 (16 oz.) cans crushed tomatoes  
1 (6 oz.) can tomato paste  
1 tsp. sugar  
1 tsp. dried oregano  
1 tsp. dried basil  
1 tsp. dried thyme  
1 bay leaf  
1/2 tsp. salt  
1/4 tsp. pepper

## Directions:

Using a Dutch oven, cook meat, mushrooms, onion, and garlic until the meat is browned. Drain thoroughly. Stir in crushed tomatoes, tomato paste, sugar, oregano, basil, thyme, bay leaf, salt, and pepper. Bring to a boil; reduce heat to low. Cover and simmer for 30 minutes. Uncover and simmer for 10 minutes more. Serve over spaghetti or other pasta.

Yields 6 servings.