

Nana's Spaghetti Sauce

- 1.5-2 lbs ground beef (or ground turkey)
- 1 large onion, chopped
- 2 cloves garlic, minced
- 28 oz canned crushed tomatoes
- 28 oz canned diced tomatoes (or more crushed if you prefer a less-chunky sauce)
- 15-16 oz canned tomato sauce
- 12 oz canned tomato paste
- 1 Tablespoon salt
- 2 teaspoons sugar
- 2 Tablespoons dried parsley
- 2 teaspoons dried basil
- 1-1/2 teaspoons dried oregano
- 1/2 teaspoon pepper



1. Brown the beef, onions, and garlic in a large pot (I do this in two batches, adding the onions and garlic with the second batch).
2. Drain the fat if needed (I use lean beef and don't find this necessary).
3. Add canned tomatoes and seasonings. Simmer, uncovered, for 1-1.5 hours, stirring occasionally (a piece of foil wrapped around the top of your pot is a helpful splatter-guard!).

This recipe is from my Nana, who also brought us potato soup!

I typically divide the sauce into thirds and freeze two containers (so each time we eat it, it's enough to feed our family for dinner plus leftovers for lunches).