

Spaghetti Sauce

1 pound ground beef	3 tablespoons sweet basil
½ pound ground pork or piece of hot sausage	1 teaspoon oregano
3 tablespoons chopped parsley	2 cloves garlic
2 quarts stewed tomatoes	2 bay leaves

Brown beef and pork. Add remaining ingredients. Cook 25 minutes then add 2 cans tomato paste mixed with one cup of water. Cook slowly about 2 hours.

Spaghetti Sauce And Meatballs

1 pound ground beef	½ clove garlic, mashed
½ pound ground pork	1 number 2 can tomatoes
1 cup moistened bread crumbs	1 can tomato paste
1 teaspoon salt	1 cup water
¼ teaspoon black pepper	½ teaspoon sweet basil
1 egg	½ teaspoon salt
1 small onion	½ teaspoon parsley

1 pound spaghetti

Thoroughly mix meat, bread crumbs, salt, pepper, egg, onion and garlic. Form into meat balls and fry. Cover with remaining ingredients, except spaghetti, and simmer for 3 hours. Add more water if necessary. Serve over cooked spaghetti. Serves six.

Note: At least double the sauce portion of this recipe. It does not make enough sauce.

Tomato-Cheese Spaghetti Sauce

1 small onion, chopped	1 can (4 ounce) sliced mushrooms and liquid
1 medium green pepper, chopped	1 bay leaf
2 tablespoons vegetable oil	½ teaspoon basil
2 cans (8 ounce size) tomato sauce	

1 package (12 ounce) spaghetti
½ cup grated Cheddar cheese

Cook onion and green pepper slowly in vegetable oil until tender and translucent. Stir in next 4 ingredients; cover and simmer 10 to 15 minutes. Meanwhile, cook spaghetti in boiling salted water according to package directions, adding 1 tablespoon vegetable oil to the water. (Strands stand apart nicely when you do this.) Stir cheese into sauce just before pouring over drained spaghetti. Serves six.

Quick Meat Variation: Season 1 pound ground beef with ½ teaspoon salt. Brown in vegetable oil, then add onion, etc., proceeding as above. Omit Cheddar cheese. Serve with Parmesan cheese.