

Marinara Sauce

Makes 4 Servings

Preparation: 5 minutes , Cook Time: 15 minutes

My Cookbook

Sauces

From Susan McClesky

1/2 package spaghetti noodles
1/4 pound ground beef
1/4 small onion
1/2 (6-ounce) can tomato paste
1/2 (14.5-ounce) can diced tomatoes with juices
1 (8-ounce) can tomato sauce
1/2 teaspoon Worcestershire sauce, or more, to taste
1/2 teaspoon garlic powder
1 teaspoon oregano, or more, to taste
1 teaspoon basil or more, to taste
1/2 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 can mushrooms OPTIONAL

Fill a large pot half full of water, add a little salt to the water, then cover with a lid. Boil water over high heat. Remove the lid and add pasta slowly to keep the boil. Cook UNCOVERED until tender (about 15 minutes) Drain pasta in a colander and rinse with cold water.

WHILE THE PASTA IS COOKING:

In a large skillet with tall sides brown ground beef
Drain most of the fat, then brown the onions.
Add back the ground beef, and then the remaining ingredients.
Stir well to incorporate
Cover and simmer for 10 minutes.
Serve with spaghetti