

SPAGHETTI & SAUCE (DAD'S)

F EASY

Last Modified: NEVER

PREP: 15 Min
COOK: 4 Hrs
STOVETOP

MOM K'S - SAUCE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Ground Chuck (80 / 20)	Crumbled
1	Pound	Box Dried Spaghetti Noodles	Cooked
2	Medium	Yellow Onions	Chopped

DAD'S SAUCE			
2	10 1/2 Oz	Cans Campbell's Condensed Tomato Soup	
PLUS			
1/2	10 1/2 Oz	Can Water	
1	Cup	Ketchup (Heinz)	
3	Whole	Dried Bay Leaves	
1	Tbsp	Garlic	Chopped
1	Tbsp	Unsalted Butter	
1	Pinch	Dried Hand Rubbed Sage	
1	Pinch	Curry Powder	
1	Pinch	Chili Powder (Mild)	
1	Pinch	Kosher Salt	
2	Pinches	Poultry Seasoning	
2	Pinches	Sweet Hungarian Paprika	
2	Pinches	Dried Oregano	
1	Tsp	Yellow Mustard	
4	Drops	A-1 Steak Sauce	
1	Medium	Green Bell Pepper (Seeded)	Chopped
2	Tbsp	Dried Parsley	

PREPARATION	
FACTOID	This was actually Dad's Recipe. It was cooked on Sundays while Mom drug us kids off to Church and Dad stayed at home and drank beer (Uncle Bill WAS after all, part owner of the Stroh's Brewery (by marriage) and Dad therefore always had an inexhaustible free supply). Often, the Sauce did not taste the same as the last batch. Most likely a combination of spilled beer and muddled brain. This is the Recipe as it was written.
TOOLS	1) Large Stainless Steel Skillet 2) Large Saucepan & Lid 3) Stock Pot & Lid
1	In a large skillet over medium high heat, fry the Hamburger with a large pinch of Salt until browned and crumbled, drain and set it aside.
2	Melt the Butter and saute the Onions, Bell Pepper and Garlic until the Onions are transparent and stir into the Hamburger.
3	In a large sauce pan over medium low heat, Mix all of the sauce ingredients together and simmer for 3 to 4 hours.

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4	In a large sauce pan over medium low heat, Mix all of the sauce ingredients together and simmer for 3 to 4 hours. Mix in the Hamburger Mixture during the last 1/2 hour.
5	Boil the Spaghetti Noodles al-Dente according to package directions and mix the Hamburger Sauce in thoroughly. Serve while hot.

