Mama's Spaghetti With Meat Sauce

Ingredients

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SERVINGS
8
UNITS
US
1 lb 95% lean ground beef
1 -2 garlic clove, minced
1 small onion, chopped
2 stalks celery, chopped
1 cup sliced mushrooms (or use 2 small cans sliced mushrooms,
drained)
1 (14 1/2 ounce) can diced tomatoes with juice
2 (14 1/2 ounce) cans tomato sauce
1 (6 ounce) can tomato paste
3 -4 tablespoons mixed Italian herbs
2 dried bay leaves
salt
fresh ground black pepper
1 pinch brown sugar (optional)
2 (12 ounce) packages dry pasta
1□2 cup shredded parmesan cheese
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Directions

Brown beef in a saucepot or large, deep skillet over medium heat; drain.

Add garlic and saute until just turning white.

Add onion, celery, and mushrooms. Saute until tender, about 5-7 minutes.

Add tomatoes with juice and tomato sauce. Stir to combine. Add tomato paste and mix together. Stir in herbs and bay leaves. Season to taste with salt and pepper. Add a pinch of brown sugar, if desired.

Bring sauce to a simmer; reduce heat and simmer, uncovered, for 15-20 minutes, stirring occasionally. Meanwhile, prepare pasta according to package instructions.

Before serving, remove bay leaves and taste; adjust seasoning as desired. Serve over hot pasta, sprinkled with Parmesan cheese.

source:allsimplyrecipes.com