

Mama's Spaghetti With Meat Sauce

Ingredients

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 1/2 cup shredded parmesan cheese

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