Spaghetti Sauce

#recipe | #food/cooking# | #food/sauce# |

#people/Angie Hankins# #have made#

#needs nutrition info# | #Dylan Approved# | #2019/January#

Ingredients

1 tbsp. olive oil

1 tbsp. butter

3-5 cloves garlic

28 oz. can crushed tomatoes

6 oz. can tomato paste

0-6 oz. water

Kosher salt & pepper

Italian seasoning

1-2 tsp. sugar

1-1 1/2 pounds ground beef

Process

Sauté oil, butter, and garlic in pan over low heat for 3-5 minutes.

Add crushed tomatoes, tomato paste, water, salt and pepper, Italian seasoning and sugar. Let simmer on low for 20 - 30 minutes.

Season ground beef with Italian seasoning, salt, and pepper, and cook through.

Add ground beef and cook another 5 minutes.

Top with fresh basil and serve over pasta.