

Sadako's Pasta Sauce

1 lb mild Italian sausage
1 lb lean ground beef
1 tbs crushed garlic
1 tbs dry crushed basil
1 large bay leaf
1 tbs dry Italian seasoning
2 tsp dry crushed oregano
12 oz tomato paste
30 oz tomato sauce
8 cups water

Remove casing from sausage and fry with beef and garlic until no longer pink (crumble as much as possible). Add spices and liquids and simmer until thickness you prefer. You can add and subtract any of the liquids and spices as you like, it all tastes good. I sometimes use more tomato paste and use chopped stewed tomatoes. Serve in generous portions over your favorite pasta or spaghetti squash.

While you are cooking this, you can eat some of it as a soup or dip hunks of sourdough French bread in it. Enjoy.

Sadako Delcollo



A recipe from Dan Delcollo's web site
www.delcollo.us/recipeindex.html