

Sauces

Beef

Gerry's Spaghetti Sauce

Number One !!!!! My best friend, Gerry, gave me this recipe and she is Italian so you know it is going to be good. I think the reason everyone loves this sauce is because of the cheese.

3 lb. ground beef
4 to 5 medium onions, chopped
1 green pepper, chopped
3 (29 oz.) cans tomato sauce
2 (12 oz.) cans tomato paste
24 oz. water

SPICES

1 large clove garlic, minced
3 large bay leaves
1 tsp. basil
1 tsp. Italian seasonings
salt and pepper

1 cup Romano cheese, shredded



In a large cooking pot, brown ground beef; pour off fat.

Add onion and green pepper and sauté' 5 minutes.

Add tomato sauce and paste and water.

Add spices and simmer for 1 hour.

Increase the amount of spices to appease your taste.

Add cheese and cook until cheese melts and sauce is starting to boil.

NOTE: I use this as a pizza sauce and even as a sauce for sausage sandwiches and steak sandwiches. Anything you want to make that needs a good red sauce, this one will give you good results.