



## Bernieâ€™s Spaghetti Sauce Recipe

### Description

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My Dad loves to make spaghetti sauce and is very picky when it comes to spaghetti sauce. One of my fondest memories growing up is having a spaghetti dinner every Sunday at my grandmother's house. This tradition continued for several years at my own home. My father doesn't cook a lot, but one of the things he likes to make is spaghetti sauce. I think it's the process of browning the sausage or pork, stirring the ingredients every 30 minutes or so and the pleasing aroma that the sauce emanates after simmering on the stove all day.

Making homemade spaghetti sauce is more of a ritual reserved for a lazy Sunday afternoon. The longer the sauce simmers on the stove the better it will taste. The idea is to make a huge pot of it and then freeze the leftover sauce in containers for later use. When my parents were visiting at Christmas my Dad made his sauce and it left about 4 containers for later use. It has been nice to have since I don't make homemade spaghetti sauce, but maybe one of these days I will. My son's favorite dinner is spaghetti just like his grandfather, but so far he hasn't volunteered to make the sauce.

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HOMEMADE SPAGHETTI SAUCE  
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I hope you enjoy this family recipe. Feel free to make adjustments according to your own tastes.

## Bernie's Spaghetti Sauce Recipe

Author: Joyfulscriblings.com

### Ingredients

- 1 lb. ground beef
- 1 small onion, chopped
- 2 cans 15 oz. tomato sauce
- 1 small can tomato paste
- 1 can 14.5 oz. diced tomatoes with basil
- 1 Tbsp olive oil
- 3 Tbsp brown sugar
- 1 bay leaf
- salt to taste
- oregano to taste
- minced garlic to taste
- Optional: 1/4 cup red wine or to taste
- Optional: 1 lb. boneless pork chops, Italian sausage

### Instructions

1. Brown the ground beef. If adding pork (cut into pieces) and/or Italian sausage brown in olive oil and cook about 3/4 of the way through.
2. Combine all of the ingredients in a large stock pot and simmer on the stove for at least 3 hours. The longer the better.
3. Stir sauce occasionally.
4. Serve with your favorite pasta.

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### Author

queenie