Spaghetti sauce

Our iA chefs	Portions	Preparation
	24	**4h**

Ingredients

- [ ] 3 kg ground beef
- [ ] 1 large can tomato and basil sauce
- [ ] 1 large can crushed tomatoes
- [ ] 1 large can tomato juice
- [ ] 1 cup chili sauce
- [ ] 1 cup cream of tomato soup
- [ ] 1 cup tomato paste
- [ ] 1 cup chopped onion
- [ ] 1 cup diced celery
- [ ] 1 cup diced carrots
- [ ] 1 cup diced bell peppers
- [ ] 3 cloves garlic, crushed

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Ingredients

- [ ] 1 cup thinly sliced mushrooms
- [ ] 1 tsp. thyme
- [ ] 1 tsp. marjoram
- [ ] 1 tsp. basil
- [ ] 1 tsp. oregano
- [ ] 1 tsp. sage
- [ ] 1 tsp. savory
- [ ] ¼ cup of Heinz 57 Sauce
- [ ] ¼ cup of HP Sauce
- [ ] 3 tbsp. Worcestershire sauce
- [ ] Tabasco sauce to taste

Preparation

— Cook meat in a large pot, season with salt and pepper and add remaining ingredients.

— Mix well and cook for 2 hours. Adjust seasoning and cook for another 30 minutes. Serve.

Bon appétit!

Our other favourite recipes: Peach meatballs, Thai chicken soup, Confit duck pasta, Tofu stir-fry

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