

COOKING WITH STYLES

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Dad's Pasta Sauce

- 1 1/2 Lbs Lean Ground Beef
- 5 Italian "Hot" Sausages
- 1 1/2 Red or Yellow Onions
- 1 1/2 Cup Celery Diced
- 6 Cloves Garlic 6 Cloves (Crush)
- 1 Large Can Tomato Sauce
- 2 Large Cans Whole Tomatoes Diced
- 1 Can Olives (Dice and Use Juice)
- 2 Cans Mushrooms (Dice and Use Juice)
- 2 Tbsp. Italian Seasoning
- 1 Tsp Black Pepper
- 1 Tbsp Garlic Salt
- 1/2 Cup Olive Oil

In a large sauce pot on medium heat add 1/4 cup oil cook the sausage, remove and let cool.

In same pot add ground beef and brown.

Now add onions, garlic and celery and cook for another 5-6 minutes, season with salt and pepper.

Cut the sausage into bit size pieces and add with the rest of the ingredients, rinse the cans with water and add to the sauce.

Bring to a slow simmer and reduce heat to low checking every 15 minutes and stirring over the next 3 - 4 hours.

Add water to the consistency you desire as the sauce cooks.