

Spaghetti Sauce



Skip the storebought and make restaurant-worthy Spaghetti Sauce right at home this evening. Made with fresh veggies, ground beef, and Italian spices, this recipe will fill your home with the smell of dinner “the way mama used to make it.” Your NESCO Roaster Oven blends ingredients together in just a few hours. Whether you prefer bowtie, penne, or traditional spaghetti noodles, our sauce is the perfect addition to any pasta dish. Tip: this is a thicker sauce; for a thinner consistency, use less meat and more water.

Your Key Ingredient:

[NESCO Roaster Oven](#) or [NESCO Slow Cooker](#)

Grocery Ingredients:

2 lbs ground beef
2 onions, chopped

1 green pepper, chopped
2 stalks celery, chopped
2 cloves garlic, minced
4 oz mushrooms, sliced, drained
16 oz whole tomatoes
2 cans (6 oz each) tomato paste
2 cans (8 oz each) tomato sauce
1 Tbsp sugar
2 tsp dry parsley flakes
2 tsp oregano
1/2 tsp basil
1 bay leaf
1/2 tsp salt
1/4 tsp thyme
1/4 cup burgundy wine or beef broth
1/4 cup water

Instructions:

1. Cook ground beef in skillet until browned. Drain and place in **NESCO® Roaster Oven**.
2. Add all remaining ingredients. Cover and cook at 250° F for 2 to 4 hours. Serves 6 to 8.

Quick Cook: Prepare recipe as directed. Cover and cook at 325° F for 1 hour. Stir occasionally.

Note: time and temperature will vary if using a Slow Cooker.