

GRANDMA REDD'S SPAGHETTI SAUCE



Ingredients:

- 1 LB Ground Meat (we use pork)
- 3 Chopped garlic cloves
- 1 Large onion chopped
- 4 Cups tomato juice
- 6 Ounce tomato paste
- 1 Teaspoon Salt
- ½ Teaspoon Red Pepper
- 1 Can mushroom soup
- 1 Cup cheese
- Additional: Chopped Mushrooms

Directions:

1. In a large stockpot brown your choice of meat with the onions & garlic until cooked.
2. Add in the tomato juice, paste, salt and red pepper (and mushrooms if using). Bring to a boil and then cover and simmer for 2 hours. (or longer)
3. Boil 1 pound of noodles of your choice
4. Remove lid to the sauce and add in the can of mushroom soup and cheese.
5. In a large enough dutch oven place your sauce & noodles and stir to combine. Cover.
6. Bake at 350 degrees F for 30 minutes. And serve!

