

Spaghetti Sauce

Beef Barley Soup

SUBMITTED BY TRICIA FREDERICKS, WEST BEND

- 1½ to 2 lbs. beef stew meat (or chuck roast), cut into 1-inch pieces
- 1 c. thinly sliced carrots
- 1 c. sliced celery
- 1 thinly sliced onion
- ½ c. chopped green pepper
- 4 c. beef broth
- 1 can diced tomatoes, undrained
- 1 c. spaghetti sauce
- ¾ c. barley
- 1 ½ tsp. dried basil
- 1 tsp. salt
- ¼ tsp. pepper

Brown meat in 1 Tbs. oil in skillet. Combine all other ingredients in slow cooker; add meat. Cook on low 10-12 hours or high 4-5 hours. Like a stew—very thick and hearty!

Spaghetti Sauce

SUBMITTED BY DARCEAL JORDAN, KEWASKUM

- 4 cloves garlic
- 2 large onions, chopped
- 4 Tbs. oil
- 4 lbs. tomatoes (12 large), peeled and cored
- 2 Tbs. sugar
- 2 c. water
- 2 (6 oz.) cans tomato paste
- 4 tsp. instant beef bouillon granules
- 2 tsp. diced oregano or flakes
- 1 tsp. salt
- 1 tsp. dried basil
- 2 large bay leaves
- ¼ tsp. pepper
- 2 (4 oz.) cans sliced mushrooms

In saucepan, cook garlic and onion in hot oil over medium-low heat until tender, but not brown. Remove from heat. Cut tomatoes in quarters. Add to onions in saucepan. Add rest of ingredients, except mushrooms. Stir to mix. Bring to a boil. Reduce heat and simmer, uncovered, 2 hours. Stir in mushrooms. Simmer ½ hour or more until sauce is desired consistency. Put into hot jars and process 45 minutes in hot water bath. Makes 5 pints.

Nonna's Meat Sauce

SUBMITTED BY JOE DIAMANTI, WEST BEND

- ¼ c. olive oil, divided
- 1 lb. mild Italian sausage, cut into 12 pieces
- 1 lb. hot Italian sausage, cut into 12 pieces
- 1 lb. baby back ribs, cut into 2-inch lengths
- ½ lb. ground beef
- ½ lb. ground pork
- 1½ c. onions, diced
- 4 cloves garlic, minced, divided
- 3 (35 oz.) cans Italian plum tomatoes, with juice
- ¾ c. tomato paste
- ½ c. dry red wine
- 1 c. Italian parsley, chopped, divided
- 1 Tbs. dried oregano
- 1½ tsp. black pepper
- salt to taste
- pinch red pepper flakes
- pinch granulated sugar
- zest of 2 lemons, grated, divided



Heat 2 Tbs. oil in skillet. Brown sausages and ribs in small batches. Remove to heavy, deep pot. Drain all but 3 Tbs. grease. Brown beef and pork and add to pot. Add onions and 2 cloves of garlic to skillet. Cook over medium heat 5 minutes, stirring. Add to pot along with tomatoes with their juice, paste, wine, ½ c. parsley, remaining 2 Tbs. oil, oregano, pepper, salt, red pepper flakes, sugar and ½ of zest. Simmer, partially covered, over low heat 2½ hours, stirring occasionally. Add remaining garlic and zest. Simmer over low heat, uncovered, 1 hour, stirring occasionally. Freeze in portions. Serve over favorite pasta.

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Lasagna Stuffed Peppers

SUBMITTED BY PATTI PANZER, CAMPBELLSPORT

- 1½ lb. ground beef
- 2 tsp. minced garlic
- 2 Tbs. Italian seasonings
- ½ c. chopped onions
- 2 (4 oz.) cans mushrooms or 8 oz. fresh mushrooms
- ½ tsp garlic powder
- 1½ c. spaghetti sauce
- 1 (16 oz.) cottage cheese
- 1 egg
- 2 Tbs. Parmesan cheese
- ¼ tsp. salt
- 1 tsp. garlic powder
- 4 large green peppers or 8 small peppers, cut in half horizontally
- 8 oz. pkg. shredded Mozzarella cheese

Fry beef, garlic, Italian seasoning, onions and mushrooms together, when done add spaghetti sauce. Set aside. Mix together cottage cheese, egg, Parmesan, salt and garlic powder. Parboil peppers for 5 minutes. Drain and salt inside shell. Fill bottom of pepper with cottage cheese mixture and top with hamburger mixture (mound high), then sprinkle mozzarella cheese on top. Put in a 9x13-inch greased pan and bake at 350° for 30 minutes.

Stuffing Meatballs

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 1½ lbs. ground beef
- ¾ c. crushed seasoned stuffing
- 1 Tbs. vegetable oil
- 1 jar (26 oz.) meatless spaghetti sauce

In a bowl, combine beef and stuffing mix. Shape into 1-inch balls. In a large skillet over medium heat, brown meatballs in oil in small batches; drain. Return all meatballs to pan; add spaghetti sauce. Bring to a boil. Reduce heat, cover and simmer until meat is no longer pink. Yield: 6 servings.

Spaghetti Meat Sauce

SUBMITTED BY JOANNE KLUMB, WEST BEND

- ¼ c. olive oil
- 1 c. chopped onion
- 2 garlic cloves, minced
- 1 lb. ground beef
- 2 cans tomatoes
- ½ c. water
- 2 Tbs. parsley flakes
- 1 tsp. granulated sugar
- 1 bay leaf
- 2 (6 oz.) cans tomato paste
- ½ c. chopped celery
- 1 tsp. salt
- ¼ tsp. black pepper

In a large saucepan, heat olive oil. Add onions and garlic; cook until soft. Add ground beef; fry until browned. Add all remaining ingredients and simmer 2½ to 3 hours, stirring occasionally until sauce thickens.

Spaghetti Sauce

SUBMITTED BY BETTY WOLFGRAM, WEST BEND

- 3½ c. tomato sauce
- ¼ tsp. olive oil
- 2Tbs. parsley, minced
- 1 tsp. salt
- ½ tsp. pepper
- minced onions, to taste
- ¼ tsp. Tabasco sauce
- ½ tsp. Worcestershire sauce
- ½ c. ketchup

Mix all ingredients. Heat thoroughly. Serve with meatballs and spaghetti.

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