

# Betty's Easy Spaghetti with Homemade Meat Sauce Recipe



Uploaded on 17 Jun 2009

In this video, Betty demonstrates how to make a family favorite--Spaghetti with Homemade Meat Sauce. It has loads of tomatoes and tomato sauces, and is flavored with oregano, sweet basil, and garlic powder. Accompanied by Asiago Cheese Bread and Italian greens, It makes a large, flavorful family meal!

## Ingredients:

- 1 1/2 pounds lean ground beef
- 1 medium onion, chopped
- (2) 14.5 oz. cans diced tomatoes, with juice
- 8 oz. can tomato sauce
- 6 oz. can tomato paste
- 2 teaspoons sugar
- 1 1/2 teaspoons dried sweet basil
- 1 1/2 teaspoons dried oregano
- 1 teaspoon garlic powder
- 16 oz. spaghetti, uncooked
- 2 teaspoons salt
- Italian parsley for garnish (optional)

In a large, deep skillet, brown 1 1/2 pounds ground beef and 1 chopped onion together, until there is no pink in the beef, and the onions are soft. Drain off any excess fat. Stir in (2) 14.5 oz. cans undrained diced tomatoes, 8 oz. can tomato sauce, 6 oz. can tomato paste, 2 teaspoons sugar, 1 1/2 teaspoons dried sweet basil, 1 1/2 teaspoons dried oregano, and 1 teaspoon garlic powder. Cook over medium heat for about 20 minutes, stirring occasionally. After the meat sauce has cooked for about 10 minutes, you can start cooking your spaghetti. Place 16 oz. of spaghetti into a large pot that is about 1/3 full of rapidly boiling water, that has been salted with 2 teaspoons of salt. Bring it back to a boil, and cook 8 to 10 minutes, until the spaghetti is al dente (chewy, not mushy). When the spaghetti and meat sauce are both cooked, serve them onto a larger platter. On the outer edge of the platter, place the cooked, drained spaghetti in a ring, leaving the center of the platter unused. Pour the meat sauce in the center of the ring of spaghetti. Place some Italian parsley at the edge of the platter for garnish, if desired. Your family (kids and all) will love this hearty dish! And you will, too, because it's quick, easy, and tasty!!!