

# Nanny's Spaghetti Sauce

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*This labour of love takes me all day but it is worth it! I make about 18 quarts and freeze in 2 person servings. Makes work day dinners really easy but really good. This is also the sauce for making my lasagne recipe.*



10		Mild Italian Sausage	2	796 ml	diced tomatoes
1.695	kg	extra lean ground beef	2	680 ml	tomato sauce
1.00	kg	ground pork	2	cups	red wine
3	large	white onions	1/2	cup	sugar
4	cups	sliced celery	1	Tbs	Basil
1	bag	Portobello mushrooms	1	Tbs	Oregano
		or regular	1	tbs	thyme
2		yellow bell seeded	1	tbs	rosemary
		pepper chopped			salt, or to taste
2		red bell pepper seeded			Pepper, as needed
		and chopped			
8		garlic cloves, minced			
1	375 ml	Sliced black olives			
2	156 ml	Tomato Paste			

1In an 18 quart electric roaster or equivalent pot you have....

2Take the skins off the sausages and sauté all the meat until crumbly. Drain, remove and store in the fridge till you are ready to add it back in.

3Starting with the onions, sauté all the vegetables in the order above.

4Add the olives, tomato products and spices.

5Now it is time to add the meat back in, the wine and sugar. I let this simmer all day stirring every hour or so. You want the sauce thick so have a couple of extra cans of paste and sauce to tweak with if needed.

6Sounds simple but it is a lot of work, taste often to tweak things as you go along.

## Degree of Difficulty

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Degree of Difficulty: Moderately difficult

Recipe Type: Main Dish, Pasta

## Source

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Author: Jan Stephens

Source: Out of My Head

Web Page: [www.featherstonesolutions.com](http://www.featherstonesolutions.com)