

## SPAGHETTI SAUCE

Jeannette Sill's



1 lb hamburger  
1 onion, chopped  
 $\frac{1}{4}$  teaspoon oregano  
 $\frac{1}{4}$  teaspoon garlic powder  
1 tablespoon sugar  
 $\frac{1}{2}$  cup green pepper, chopped  
1 small can mushrooms, drained  
3 oz pepperoni, chopped  
 $\frac{1}{4}$  cup green olives, chopped  
 $\frac{1}{4}$  cup ripe olives, chopped  
2 cans tomato paste  
4 cans water  
1 pkg spaghetti sauce seasoning mix  
1 8-oz can tomato sauce (if needed)  
Parmesan cheese (optional)

Brown or steam hamburger and drain off grease. Add onion, spices, sugar, and green pepper. Cook until onion is cooked through. Add mushrooms, pepperoni, and olives. Cook and stir 5 minutes.

In separate bowl, mix tomato paste, water and spaghetti seasoning. Pour over meat mixture.

If more liquid is needed, add one can of tomato sauce.

Simmer one hour.

When serving over pasta, sprinkle with Parmesan cheese (if desired).



Special Bridal Shower Edition  
Lisa & Ryan (2006)