



# Big Batch Meaty Spaghetti Sauce

## Ingredients:

3 lbs. ground meat (ground beef, ground turkey, Italian pork or turkey sausage or a combination thereof)

1 Tbsp. olive oil

8 cloves garlic, chopped

4 Tbsp. tomato paste

1 (105-oz) can of tomato sauce or crushed tomatoes

4 dried bay leaves

4 tsp. dried oregano

2 ½ Tbsp. dried basil

## Directions:

In a really large pot, brown the meat until cooked through. Remove the meat from the pot to drain.

Add the olive oil to the hot pan, then the chopped garlic. Sauté until golden, being careful not to burn it. Add in the tomato paste and stir together for a minute.

Carefully, pour in the tomato sauces and add the spices. Stir together and then add the meat back in. Bring to a simmer, reduce heat to low, and simmer for at least 15 minutes.

Serve immediately with hot pasta or prepare for freezing.

## To Freeze:

When the sauce is completely cool, you can get it ready for the freezer. Measure out 4 cups of sauce and pour into a quart-size freezer bag. Squeeze out all of the air and seal tightly. I like to double-bag mine, so I drop this sealed bag into another quart bag. Label and freeze!

Four cups of sauce is a great amount to serve along with one pound of cooked pasta.