

Frank's Famous Spaghetti Sauce

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Rated: ★★★★★

Submitted By: Frank Buettner

Photo By: mominml

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Ready In: 45 Minutes

Servings: 8

"Years of experimenting with many recipes has yielded this recipe that is thick and meaty, yet easy and quick to prepare."

INGREDIENTS:

1 tablespoon olive oil	1 pinch dried basil
1 onion, chopped	1 pinch dried oregano
1 green bell pepper, chopped	ground black pepper to taste
3 cloves garlic, minced	1 (14.5 ounce) can stewed tomatoes
4 fresh mushrooms, sliced	2 (15 ounce) cans tomato sauce
1 pound ground turkey	1 (6 ounce) can tomato paste

DIRECTIONS:

1. In a large skillet over medium heat, saute onions, green bell pepper and garlic in olive oil until onions are translucent and the peppers are tender. Add the mushrooms, ground turkey, basil, oregano and ground black pepper; fry stirring frequently until the turkey is done.
2. Add the can of stewed tomatoes with liquid and reduce heat; simmering until the tomatoes are soft and begin to fall apart. Add the tomato sauce and stir; add tomato paste to thicken. Simmer on very low heat for about 15 minutes. Serve over your favorite pasta.

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