



## Homemade Spaghetti Sauce



1 T butter

1 sweet onion, chopped

½ green pepper, chopped fine

1 lb. ground sausage or beef, browned

1 6-oz. can tomato paste

5 c crushed tomatoes

1 T brown sugar

1 t Italian seasoning (found in baking aisle with herbs/spices)

1½ t salt

¼ t pepper

2 c water

mozzarella or parmesan cheese, shredded fine, for garnish

Melt butter in large skillet. Saute onion and green pepper in butter over medium heat until tender, 2-3 minutes. Stir in browned sausage/beef, tomato paste, tomatoes, brown sugar, Italian seasoning, salt, pepper and water. Simmer over low heat for 1-2 hours. Serve over spaghetti or angel hair pasta, cooked according to package directions. Sprinkle with cheese.