

Hot Momma Spaghetti Sauce

HOT MOMMA SPAGHETTI SAUCE

INGREDIENTS

- 1 lb Ground Meat
- 3 Tbsp Butter
- $\frac{3}{4}$ Cup Onion, chopped
- 1 Bay Leaf
- 1 $\frac{1}{2}$ tsp Oregano
- 1 Clove Garlic, peeled, diced
- 2 lb Can Stewed Tomatoes
- 12 oz Can Tomato Paste
- 1–2 Tbsp Hot Momma Seasoning, any flavor
- 1 Tbsp Sugar
- Salt and Pepper to taste

DIRECTIONS

In a deep skillet, melt butter and sauté onions. When onions are translucent, add meat. Mix and stir until meat is browned. Drain any excess grease. Add remaining ingredients along with 2 cups of water and simmer. Occasionally stir until tomatoes have blended into the sauce. This can also be made in the crock-pot low and slow 10 hours. Ac-salsa-rize!