

# Neighborlies

September 21, 2013

## **All-In-One Spaghetti – 4 Servings**

*(Double for a big family – it's always plenty for us, but we have small children who eat tiny portions.)*

½ to 1 pound ground beef

1 large onion, chopped (or about 1 ½ cups frozen chopped onion)

2 garlic cloves, minced

1 (8-ounce) can tomato sauce

1 (6-ounce) can tomato paste

3 cups tomato juice

1 cup water

1 teaspoon salt

1 teaspoon sugar

2 to 3 teaspoons chili powder

1 teaspoon dried Italian seasoning or oregano

Dash of pepper

8 oz spaghetti, uncooked

Grated Parmesan or Romano cheese

## **Preparation**

Cook first 3 ingredients in a Dutch oven (or larger pot if doubling recipe), stirring until beef crumbles and is no longer pink; drain well. Return beef mixture to pan. Stir in tomato sauce and next 8 ingredients; bring to a boil. Cover, reduce heat, and simmer, stirring often, 25 minutes.

Add pasta; cover and simmer, stirring often, 20 minutes or until pasta is tender. Serve with cheese.

**On The Side:** Serve this with your favorite kind of garlic bread, and a chilled tossed salad, or green beans dressed with a little browned butter and garlic salt.

Recipe Source: Southern Living Magazine - November 1998