

# Spaghetti Meat Sauce

**Category:** Italian

**Servings:** 2

**Rating:** 10

**Source:** Ian Smith

## Description:

You need to use the best canned tomatoes that you can get. It really makes a difference.

## Ingredients:

olive oil	1 tablespoon
onion	1 cup, chopped
garlic	2 cloves, minced
hamburger	1 pound - lean
tomato	14 ounce tin
tomato paste	2 tablespoons
red wine	2 tablespoons
oregano	1/4 teaspoon, dried
basil	1 teaspoon, dried
pepper	to taste
Hy's Seasoning Salt	1/4 teaspoon
chili pepper	1/2 crushed dried
brown sugar	pinch of
parsley	3/4 cup fresh
butter	1 tablespoon
mushroom	1 cup chopped
shallot	two large, minced
basil	2 tablespoons fresh

## Instructions:

Sauté onion and garlic in the oil in a large casserole until soft. Add the hamburger and cook until crisp and browned, removing any water accumulation as it cooks. Add the tomato, tomato paste, wine, and herbs and spices and simmer for approximately 30 minutes.

Meanwhile, sauté the shallot in butter until almost browned, then add the mushrooms. Continue cooking at a medium heat and when the mushrooms have browned, add them to the tomato sauce.

Serve over spaghetti noodles with parmesan and a chiffonade of fresh basil.