



Spaghetini with Meat Sauce

Spaghetini is a thinner spaghetti that you can purchase almost everywhere. If you can not find it go ahead and use regular spaghetti or linguine or fettuccine. This sauce is very easy to make but you do have to let it simmer for at least two hours. If you have left overs go ahead and freeze it for another day. Here is what you are going to need for this delicious meal:

- 12 oz. spaghetini
- 1 pound ground beef
- 1 pound ground sausage
- 1 large white onion, finely chopped
- 8 white mushrooms, sliced
- 1- 28 oz. can crushed tomatoes
- 1- 28 oz. can tomato sauce
- 8 garlic cloves, minced
- 1 tablespoon crushed dried oregano leaves
- 1 tablespoon crushed dried basil leaves
- Olive oil
- Freshly ground black pepper

Coat the bottom of a heavy pan with olive oil. Heat and add sausage and beef. Season with salt and pepper and brown. Place a strainer in a large bowl and drain put the browned meat in it. Drain the fat and set aside.

Wipe the skillet down and add more olive oil. Add the onion and cook, stirring occasionally, for 5 to 6 minutes. Add the garlic and the mushrooms and cook for another 5 to 6 minutes until onion starts to brown. Add the crushed tomato and the tomato paste. Fill the empty tomato sauce can with water and add it to the pan. Add the oregano and the basil leaves. Return the meat to the pot and stir well. Season generously with ground pepper. Mix well and bring to a boil. Cover and reduce heat. Simmer for at least two hours, stirring occasionally.

About 30 minutes before the sauce is ready, bring a large pot of salted water to a boil. Cook the pasta as per package instructions.

Serve the pasta topped with the meat sauce. Sprinkle some shredded Parmesan cheese on sauce and serve. Enjoy!

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