



Garden Fresh Spaghetti Sauce

Ingredients

- ¼ C olive oil
- 1 green pepper, chopped
- 1 onion, chopped
- 2 garlic cloves, minced
- 4 lbs fresh tomatoes, peeled and chopped
- 1 Tbsp white sugar
- 1 Tbsp dried basil
- 1 Tbsp dried parsley
- 1 tsp salt

Instructions

1. Heat olive oil in a large skillet over medium heat. Add onion, green pepper and garlic; cook and stir until onion is translucent, about 5 minutes.
2. Add tomatoes, sugar, basil, parsley, and salt; bring to a boil.
3. Reduce heat and simmer, stirring occasionally, until sauce thickens, 1 to 2 hours.
4. Add cooked beef or pork and serve over cooked pasta noodles.