

Taste of Home

Herbed Italian Meat Sauce



I got this recipe from a California cousin back in 1953, and it's just as popular with my family now as it was then. The slow simmering really blends the tastes.—
LaVerne Creamer,
Paducah, Texas

Lufthansa

lufthansa.com

Scopra le offerte:
Tantissime
destinazioni a prezzi
imbattibili!

4-6 Servings Prep: 5 min. Cook: 1 hour 40 min.

Ingredients

- 1 pound **ground turkey or beef**
- 1/2 cup chopped onion
- 1 garlic clove, minced
- 1 small green pepper, chopped
- 1 can (28 ounces) stewed tomatoes
- 2 cans (8 ounces *each*) tomato sauce
- 1 can (8 ounces) sliced mushrooms, undrained
- 1-1/2 teaspoons salt
- 1/8 teaspoon pepper
- 1 teaspoon ground sage
- 1/4 teaspoon dried thyme
- 1 teaspoon dried rosemary, crushed
- 1 bay leaf
- 1 cup water
- Cooked pasta
- Grated Parmesan cheese

Directions

- In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Add garlic; cook 1 minute longer. Stir in the remaining ingredients except pasta and cheese.
- Simmer, uncovered, for 1-1/2 hours or until the sauce is as thick as desired, stirring occasionally. Discard bay leaf. Serve with pasta; sprinkle with cheese. Yield: 4-6 servings.

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Herbed Italian Meat Sauce (continued)

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Wine: Full-Bodied Red Wine: Enjoy this recipe with a full-bodied red wine such as **Cabernet Sauvignon, Merlot** or **Syrah**.

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