

## Granny's Spaghetti Sauce Recipe

1 can tomato puree\*  
1 can crushed tomatoes OR 1 can tomato paste\*  
oil in bottom of pan/pot  
clove or two of garlic

Cook about 45 minutes or 1 hour.

Approximately 5 minutes before you turn it off, spread Parmigiana/Parmesan cheese on top.

1 minute before your turn it off add  $\frac{3}{4}$  teaspoon sugar (the secret ingredient to cut the bitterness of tomatoes) and stir

Let sit on stove, covered, approximately 20 minutes after you turn it off.

*\*Note: She didn't specify sizes of cans, but if I remember correctly, it was a large can of puree and a small, tiny can of paste. If anyone can remember (or has this recipe written down) can you tell me the actual sizes of each? Thanks. B.Y.*

## Granny's Meatball Recipe

1 lb. of chuck (fatty, not lean) (I think chuck is the same as ground beef, right?)  
2 slices of white bread (first soaked in milk), give a little squeeze

add:

basil  
oregano  
pepper  
salt

Mix together and make into meatballs.

Brown in pan.

Add to sauce 20 minutes before you turn it off.

*\*\*Another Note: The secret to really tasty sauce is to add three different kinds of meat to it, approximately 20 minutes before you turn it off. All meat should be browned/cooked in a pan before adding it. Suitable meats are chicken (mmmmm, almost a requirement), pork chops, loose hamburger, meatballs (this IS a requirement), Italian sausage, etc.*

*\*\*\*Yet Another Note: In this day and age of raised health consciousness and philosophical reflections, you can substitute vegetarian pseudo-meats for the chuck/ground beef and Italian sausage. I've used the vegetarian hamburger for meatballs a lot when Jessica was a teenager, and they tasted quite good in the sauce – really added to it. And Brendan loves the vegetarian Italian sausage, it is quite tasty, but I haven't tried them in sauce yet.*