

Spaghetti Sauce

Ingredients:

- 3 lbs. sweet Italian sausage
- 1 chopped yellow onion
- 2 to 3 chopped stalks celery
- 2 to 3 chopped green chiles
- 8 oz. chopped mushrooms
- 3 x 29 oz. cans tomato sauce
- 2 x 12 oz. cans tomato paste
- 1 1/2 tsp. garlic powder
- 1 tbsp. basil
- 2 tsp. rosemary
- 1 tsp. oregano
- 2 tsp. marjoram
- 1 1/2 tsp. thyme

With heat on medium-high, brown sausage. Add onion, celery, and chiles and mix in garlic powder. Pour in tomato sauce and paste, once again mixing thoroughly. Turn heat down to low and add mushrooms. Then add basil, rosemary, oregano, marjoram, and thyme. Once mixed, let simmer for a total of two hours (timed from start of sausage), stirring occasionally.



Cut the sausage skins down the middle.



Peel the sausages out of their skins and add them to an 8 quart pot, turn on heat to medium high to begin browning them, stir them and break them apart occasionally.



Dice the onion.



Chop up the celery stalks.



Chop up the (previously roasted) green chiles, taking care to remove the tops and any skins.



Add the chopped veggies and garlic powder to the browning sausage.



Add the tomato sauce and tomato paste and turn the heat down to low.



Mix in chopped mushrooms.



Add in the spices. With the rosemary and thyme, pour it into your hand first, pinch and grind it with your other hand as you sprinkle it in over the sauce to help release the flavor.



Mix everything thoroughly and let the sauce simmer for three hours. That's it! (Optionally, cook spaghetti noodles to eat with sauce)