

CopyCat The Old Spaghetti Factory Meat Sauce

Ingredients

2 tablespoons Oil
2 large Onions diced
2 pounds Ground Beef or Chuck
1 tablespoon Italian Seasoning
1 teaspoon Salt
1/2 teaspoon freshly ground Black Pepper to taste
1 tablespoon Garlic Powder
One 28-ounce can Stewed Tomatoes
Two 5 1/2-ounce cans Tomato Paste
4 cloves Garlic chopped
1/4 cup Sherry (preferred), White Wine or Vermouth (optional)

Directions

Add oil to a large skillet. Place skillet over medium heat.

When oil is hot and shimmering, add onions. Sauté onions until they are translucent and fragrant.

Add beef. Cook beef, using a wooden spoon to break apart, until fully browned. Stir in Italian seasoning, salt, pepper and garlic powder.

Add tomatoes, tomato paste and garlic. Stir well. Add alcohol if using.

Adjust heat to get a good simmer going. Cover and let cook for 2 hours or more, stirring occasionally and add water if needed, so the bottom doesn't burn.

Taste. Add more salt and pepper, to taste, if needed.

Serve hot over spaghetti or other pasta or as a dipping sauce

for bread or appetizers.

Store any leftovers in a tightly sealed container, in the refrigerator, up to a week. This sauce reheats well.