

Heritage Recipes

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Spaghetti Sauce Recipe

From Randy

This spaghetti sauce recipe has been in the family for many years. Passed down from generation to generation. I hope you enjoy it as much as I have.

Spaghetti Sauce

1/2 lbs. Salt pork (remove after sauce is done)
4 Tbls. lard
2 cups diced onions
3 Tbls. chopped garlic
12 oz. tomato paste
1 6-lb. can diced tomatoes
1/4 tsp. salt
1 tsp. black pepper
1-1/2 Tbls. oregano
1 Tbls. dried, sweet basil

Start with medium heat. Melt lard in large pan or pot. Cook pork until half browned. Add the garlic and onions, and finish browning the meat. When meat, onions and garlic are browned, add tomato paste, tomatoes, salt, pepper, oregano and basil. After all are mixed well, turn heat to high, just long enough to bring to a boil. Reduce heat to low, and let simmer for at least 2 1/2 hours, stirring often. After sauce has cooked for awhile, remove any excess oils from the top of the sauce. When finished, remove the salt pork.

The longer you cook this Spaghetti Sauce Recipe, the better it is.

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