

Meaty Spaghetti Sauce

(by Stacy)

Ingredients

1 pound lean ground beef
1 pound pork sausage
2 ounces sliced pepperoni sausage
1 green bell pepper, chopped
1/2 red bell pepper, chopped
1 tablespoon minced garlic
2 onions, chopped
2 carrots, diced
2 stalks celery, chopped
1 (8 ounce) can sliced mushrooms
1 (15 ounce) can tomato sauce
2 (14.5 ounce) cans diced tomatoes
2 (6 ounce) cans tomato paste
3 cubes beef bouillon cube
3 bay leaves
1 tablespoon dried thyme
1 1/2 tablespoons dried oregano
1 1/2 teaspoons dried basil
1/2 teaspoon crushed red pepper flakes
1 teaspoon ground black pepper
1 tablespoon white sugar
1 cup beef broth

Directions

In a large stockpot cook the ground beef, sausage, pepperoni, green bell pepper, red bell pepper, garlic, onion, carrots and celery. Cook until beef is no longer pink. Drain into a large colander to drain grease.

To the large saucepot, add the mushrooms, tomato sauce, tomatoes, tomato paste, bouillon cubes, bay leaves, thyme, oregano, basil, crushed red pepper, black pepper, sugar, and beef broth and stir well. Pour the meat mixture into the pot. Bring to a boil, reduce heat and cover. Simmer for 2 hours.