

# DENE

*World's Best Pasta Sauce*



### **Ingredients:**

- 1 pound mild Italian sausage, sliced
- $\frac{3}{4}$  pound lean ground beef
- $\frac{1}{2}$  cup minced onion
- 1-2 cloves garlic, crushed
- 1 (28 ounce) can crushed tomatoes
- 2 (6 ounce) cans tomato paste
- 2 (6.5 ounce) cans tomato sauce
- $\frac{1}{2}$  cup water
- $\frac{3}{4}$  TBS white sugar
- 1  $\frac{1}{2}$  tsps dried basil
- $\frac{1}{4}$  -  $\frac{1}{2}$  tsp fennel seed
- 1 tsp Italian seasoning
- $\frac{1}{2}$  tsp salt
- $\frac{1}{4}$  tsp ground black pepper

### **Method:**

1. In a large pot or Dutch oven over medium heat, cook the sausage, beef, onion, and garlic until well browned. Drain fat.
2. Stir in crushed tomatoes, tomato paste, tomato sauce, and water. Mix well the sugar and season with basil, fennel seed, Italian seasoning, salt, and pepper.
3. Reduce heat to low, cover and simmer 1  $\frac{1}{2}$  hours, stirring occasionally.