

# Super Good Spaghetti

## ONION-CHOPPED

1 BELL PEPPER-CHOPPED

2 CLOVES GARLIC (PRESSED WITH GARLIC PRESS)

1 TBSP. LIGHTHOUSE ITALIAN SEASONING

1 TBSP. LIGHTHOUSE SALAD BLEND SEASONING

OR SUBSTITUTE LIGHTHOUSE W/MRS. DASH

28 OZ. CAN DICED TOMATOES

1 TSP. SALT

1 TBSP. GRANULATED SUGAR

1/2 TSP. BLACK PEPPER

8 OZ. MARINATED ITALIAN MUSHROOMS (CHOPPED)

1 TBSP. MARINATED MUSHROOM JUICE

1 1/2 LB. GROUND CHUCK

In a 2-cup measuring cup whisk together:

6 OZ. CAN OF TOMATO PASTE

3 BEEF BOUILLON CUBES

1 CUP OF HOT WATER

Add a little oil to a pre-heated large skillet. Add onion, pepper, garlic, Italian seasoning, & salad seasoning. Cook until onion is tender. Remove from skillet. Add tablespoon of oil and brown ground chuck until no pink shows. Drain beef. Add vegetables back to skillet with beef. Add diced tomatoes, salt, sugar, black pepper, mushrooms, and mushroom juice. Add water mixed with paste and bouillon. Cook at a low temperature for 1 hour. Serve with spaghetti noodles of your choice.

*"This is the best spaghetti sauce EVER! My family loves it. Many viewers have tried it and love it as well. It is a keeper y'all!" -Tammy*