

"Spaghetti" (made with elbow macaroni, rice, whatever)

(revised: November 1st, 2021)

- * 1 pound of elbow macaroni, noodles --whatever. (Can be stretched to 1-1/4 pounds.)
- * 1 gallon water in a big (enough) pot --and add
- * 1 rounded tsp salt

~ While bringing the water to a boil, **start the sauce.**
~ Dump in noodles/whatever, stir with the flat end of a spatula until they stop sticking.
~ Simmer-boil for about 20 minutes, or until tender.

Sauce:

In a big frying pan, flat bottom por or wok (stir with a flat-ended spatula), combine:

- * 3 tbsp olive oil (**first**).
- * 29oz can of Hunts tomato sauce. *Alternative: 2 cans or a family can of conc. tomato soup --plus ketchup to taste/looks.*
- * 15oz water (rinse out the sauce can).
- * 1 or 2 large onions –diced. (*Or: 2 tbsp granulated/dry onion --works fine*)
- * Any amount of fresh or canned mushrooms. (*Delicious alternative: a 14oz can of Nalley "Onion Chili", but regular chili is OK*)
- * 1 tbsp garlic powder.
- * 1 tbsp Oregano. (Optional)
- * 1 tbsp Majoram. (Optional)
- * 1/4 tsp salt (rounded).
- * 1/4 tsp pepper (rounded).
- * 2 heaping tbsp of brown sugar (**added after simmering for 20 minutes**).

~ Boil, then simmer for 20 minutes

- * Drain cooked noodles into a colander --and return to the pot.
- * Pour on the sauce and lightly stir.
- * Serve with a pat of butter and grated Parmesan cheese.