

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

(revised: November 1<sup>st</sup>, 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). *tomato soup --plus ketchup to taste/looks.*
- \* 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.