

Spaghetti Sauce

1 - 28 oz. can crushed tomatoes

3 - 25 oz. jars tomato sauce or pasta sauce

1 lb. ground pork or pork sausage (mild)

3 lbs. ground beef

1 $\frac{1}{4}$ cups stock or broth (beef, vegetable, or chicken)

1 oz. Worcestershire sauce

2 teaspoons sugar

1 tablespoon minced garlic (about 3 cloves)

4 small or 3 large bay leaves

Combine the sauce and crushed tomatoes in a stock pot or large crock pot.

Add the stock, Worcestershire sauce, sugar, garlic, and bay leaves.

Bring to a simmer.

Brown all the meat in a small amount of olive oil. Break into small pieces. Add the browned meat to the sauce.

Simmer for a minimum of 4 hours.

Skim off excess fat.

Remove bay leaves.

Enjoy!