



Onion Recipe Contest
Main Dish – Adult
First Place – Pablo G. Pena

1015 Spaghetti

Ingredients

½ lb. Italian sausage
2- 6.5 oz. cans tomato sauce
1- 14.5 oz. can diced tomatoes
2 bay leaves
1 tsp. Italian seasoning
½ tsp. garlic powder
1 tsp. dried basil
1 tsp. dried oregano
salt and pepper to taste
1 large crushed tomato
¼ cup 1015 onion, chopped
4 garlic cloves
½ cup favorite red wine
2 celery stalks, cleaned and chopped
½ cup water
1 small can tomato paste
1- 8 oz. package spaghetti

Directions

1. In a large skillet, brown sausage over medium heat; drain and set aside
2. In a large saucepan over medium heat, combine tomato sauce, diced tomatoes, bay leaves, Italian seasoning, garlic powder, basil, oregano, salt, pepper, and Italian sausage; mix well.
3. Simmer over medium-low heat for at least one hour; best if simmered all day on low.
4. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain.
5. Mix sauce with pasta and serve.

Meat Balls

Ingredients

1 lb. lean ground beef
½ lb. Italian sausage
6 saltine crackers
1 celery stalk, cleaned and chopped
½ cup 1015 onion, chopped
1 tbsp. Italian seasoning
Season-All and pepper to taste

Mix ingredients in a Ziploc bag. Roll into balls and fry until brown for 10 minutes on medium high heat. Add to sauce and simmer on low for an hour.