

Spaghetti and Sausage

Ingredients:

Standard package of spaghetti
1 lb ground beef
1 lb Italian pork sausage (hot or medium)
1 onion, diced
1 cup sliced mushrooms
2 jars of Prego Spaghetti sauce

Preparation:

Heat skillet to medium. Add 1/8" of cooking oil (Italian).

Brown the pork sausage in a covered fry pan then turn the heat to low and cook for a minimum of 20 minutes (this is not pre-cooked pork). It helps to add 1/8 cup of water two or three times to produce steam once the sausage is cooking.

Remove sausage, drain grease from pan, and reheat to med/high.

Slice the sausage into 1/8th to 1/4th inch slices.

Brown ground beef, maybe 5 minutes. Halfway through, add the diced onions. You don't need to cover this time. Also you don't need to drain at the end of this process.

Add Prego spaghetti sauce, mushrooms and sliced sausage to the pan and mix.

Simmer for 30 minutes at medium/low heat.

Preheat water for spaghetti in a pan large enough for the full length of the spaghetti. Add tbsp. of salt and 2 tbsp. of olive oil to control boiling. Bring water to a brisk boil.

Quickly add spaghetti. When water starts to boil, lower temperature, but keep it boiling. Do not cover during this process! Keep boiling the mix until the spaghetti is tender and suites your taste. (Personally I do not like it cooked 'al dente', but suit yourself.. This may take as much as 25 minutes depending on altitude, etc.

Drain spaghetti in colander and serve, covered with sauce.

For leftovers, put sauce and sausage into spaghetti pan and mix. Store as is or in another container until ready to reheat. It's probably better the second time around!