

MEAT SAUCE FOR PASTA

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

1 TBS butter
1 lb lean ground beef
1/2 C chopped yellow onion
1/2 C chopped celery
1/4 C grated carrot
3 TBS PINE NUTS, lightly roasted (this recipe's secret)
1/2 C cooking Sherry
2 TBS WORCESTERSHIRE SAUCE (another of this recipe's secrets)
1 can stewed tomatoes
1 C beef bouillon
1 small can tomato paste
1 tsp salt
1/4 tsp black pepper
1/4 tsp NUTMEG (another of this recipe's secrets)
1/4 tsp CLOVES (another of this recipe's secrets)

DIRECTIONS:

Heat butter in large skillet over medium heat - Sauté beef & onion, stirring to break up meat - add celery, CARROT & PINE NUTS. Sauté till meat is lightly browned. Stir in cooking Sherry - cook 5 minutes. Stir in remaining ingredients - bring to boil. Cover/simmer about 1 hour. Serve over favorite pasta.