



RECIPE

Ginny Goodale's Italian Sauce

INGREDIENTS

1 clove garlic, minced
3 Tbps olive oil
2 1 lb. cans tomato sauce
2 6 oz. cans tomato paste
1 cup water
1 Tbsp sugar
1 ½ tsps salt
½ tsp pepper
1 ½ tsps oregano
1 bay leaf

DIRECTIONS

-Cook garlic in hot oil until lightly browned.
-Stir in next 8 ingredients.
-Simmer uncovered 30 minutes.
-Remove bay leaf.
-Add meat balls & cook at least 30 minutes (*an hour or so don't hurt nothin'.*)