

Greek Style Meat Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	pound	ground beef
2	tablespoons	olive oil
1	medium	onion - diced
2	cloves	garlic - minced
1/4	cup	red wine
1/4	cup	parsley - chopped
1/2	teaspoon	cinnamon
1	teaspoon	dried oregano
1	teaspoon	dried mint
		salt and pepper
15	ounces	tomato sauce
1/4	cup	water
2	tablespoons	ketchup
1/2	tablespoon	butter
1	pound	pasta

In a 4 qt saucepan, brown the ground beef over med-high heat til there is no pink.

Add onions and saute until trnaslucent. Add garlic and saute until fragrant, about 1 minute. Add the wine and allow to simmer a minute or two.

Add parsley, cinnamon, oregano, mint, salt, pepper, tomato sauce and water. Bring heat to low and simmer, uncovered, for at least 20 minutes, stirring occasionally.

Add the ketchup and butter and simmer a minute or two.

Prepare pasta and serve with grated cheese.