

Monti's La Casa Vieja Sphagetti and Meat Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	olive oil
2	pounds	ground beef
1/3	cup	sweet dried basil
1	clove	garlic - minced
1/2	cup	red bell pepper - chopped
1/2	cup	onion - chopped
1/2	cup	celery - chopped
1/2	cup	carrot - chopped
16	ounces	tomato paste
16	ounces	whole tomatoes
1/4	pound	salt pork - diced
		salt and pepper
1	pound	spaghetti - cooked and drained

Heat oil over medium to high heat in a large heavy skillet or saucepan. Add ground beef and cook until meat is brown. Drain beef well, return to skillet, and stir in remaining ingredients. Simmer for 2-3 hours, stirring occasionally, until sauce has thickened and flavors are well blended. Prepare pasta. Pour sauce over pasta and serve.