



D'z Meat Sauce

Homemade & Full of Flavor

Ingredients

- **½ pound** ground beef
- **½ pound** ground pork
- **1 tablespoon** each of salt, pepper, paprika, turmeric, chili pepper, fresh or dry parsley, fresh basil leaves, and olive oil (add at your preference)
- **1 or 2** garlic cloves, left whole
- **1** onion, carrot & celery (add more depending on the size of the vegetables)
- **1** 28 oz can of diced tomatoes
- **1** 6 oz can of tomato paste
- A pinch of sugar, to help remove some acidity
- Water, as needed if the sauce becomes too thick

Cooking Instructions

- 1. Cook the meat.** Cook the ground beef and pork halfway in a pan with no oil. Add salt, pepper, paprika, and turmeric. Set aside.
- 2. Sauté the vegetables.** Sauté the chopped onion, carrots, celery, tomatoes, salt, pepper, and a pinch of sugar for 15–20 minutes.
- 3. Blend.** Blend the sautéed vegetable mixture together for 2–3 minutes.
- 4. Build the sauce.** In a large pot, add olive oil, chili pepper, and the whole garlic clove(s). Sauté for a few seconds.

5. Simmer. Add the blended vegetables, meat, tomato paste, fresh basil leaves, and parsley. Let simmer for a couple of hours. Add some water if the sauce becomes too thick.

Serving Note

This recipe serves 4–5.

