



SPAGHETTI WITH MUSHROOM SAUCE

- 2 Tablespoons Oil
- 1 Cup Chopped Onion
- 1/2 Cup Minced Parsley
- 1 Carrot, Chopped
- 1 Clove Garlic
- 1 1/2 Pounds Hamburger
- 16 Ounces Tomato Sauce
- 8 Ounces Hot Water
- 1/2 Teaspoon Oregano
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1/2 Pound Sliced Mushrooms
- 1/2 Lemon, Grated (Rind)
- 2 Pounds Spaghetti

DIRECTIONS

1. Sauté onion, parsley, carrot and garlic in oil in a Dutch oven.
2. When onion is soft, remove garlic, then add hamburger.
3. Cook until meat is no longer pink.
4. Add tomato sauce and water.
5. Cook and stir for 5 minutes.
6. Add oregano, salt, and pepper.
7. Simmer, stirring frequently for 1 hour.
8. Sauté mushrooms in butter for 10 minutes.
9. Add to sauce and simmer 1 hour.
10. Add lemon rind.
11. Serve over spaghetti cooked al dente.