



ITALIAN SPAGHETTI MODERNO

- ¼ Cup Oil
- 2 Pounds Ground Chuck
- 2 Medium Onions, Sliced
- 2 Cloves Garlic, Minced
- 1 Teaspoon Oregano
- 1 ½ Teaspoons Black Pepper
- ½ Cup Parsley
- 1 Quart Tomato Juice
- 1 Cup Chili Sauce
- 6 Ounce Can Sliced Mushrooms

DIRECTIONS

1. In a large Dutch oven, heat oil.
2. Add beef, onions and garlic, cook until meat is browned.
3. Add oregano, salt, pepper, parsley, spaghetti, tomato juice, chili sauce, and mushrooms with sauce.
4. Stir to combine.
5. Cook, covered, over low heat, stirring occasionally for 45 minutes or until spaghetti is done.