Homemade Spaghetti for Four

8 ounces spaghetti pasta
2 tablespoons olive oil
1 clove garlic, peeled and chopped
8-ounce can tomato sauce
8-ounce can diced tomatoes
1/2 teaspoon crushed, dried oregano
1/2 teaspoon crushed, dried basil
1/2 teaspoon sugar
1/4 cup Parmesan cheese, grated
salt and pepper to taste

Optional:
1 pound ground beef, cooked, fat drained

• Cook pasta as package directs and drain. While pasta is cooking, prepare sauce.

Sauce:
• Place oil in a large skillet; heat over medium-high heat. When oil is hot, add garlic and sauté until light golden color, about 1 minute.
• Add tomato sauce, diced tomatoes, oregano, basil, sugar, and cooked ground beef, if desired. Bring to a boil, reduce heat and simmer for 20 minutes. Sauce should thicken slightly.
• Serve sauce over spaghetti and sprinkle with Parmesan cheese. Add salt and pepper to taste. Makes 4 servings.

Selection and Storage
Tomatoes
Pick firm, smooth tomatoes with bright color. Tomatoes will continue to ripen if left at room temperature.
Refrigerate ripe tomatoes and use within 5–7 days.