

# 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.