

## SPAGHETTI SAUCE

1½ lb. gr. beef

1/8 t. pepper

½ t. sugar

2 cloves garlic

4 or 5 rosemary leaves

1 t. ch. celery leaves

½ c. olive oil

1/8 t. allspice

1 t. salt

2 sage leaves (½ t. ground)

1 t. ch. parsley

2 sm. cans tomato paste

Heat all ingredients but meat slowly in oil; when hot add meat and brown. Add tomato paste and 3 cans water; bring to boil, then simmer at least 2 hours; stir now and then. This amount of sauce will serve 6 people; leftover sauce may be frozen.