

SPAGHETTI SAUCE



A RECIPE FROM MY MOTHER AND GRANDMOTHER

Chef Steve

Many servings
1 hour prep time
1 day total cook time

INGREDIENTS

1 45 oz. jar of plain pasta sauce
2 28 oz. cans crushed tomatoes (with oregano & basil if you like)
1 large Vidalia onion, chopped
1 Bell pepper, chopped (optional)
butter, sufficient to sauté veggies
2 sticks pepperoni (~1/2 lb.)
1 lb. chicken thighs, cooked (bake or roast with seasoning beforehand)
Italian sausage if available, cooked, ~ 1 lb. (fry, bake or roast beforehand)
meatballs, if available
garlic, thyme, oregano & pepper to taste, add salt later
chicken broth, to thin if sauce gets too thick

DIRECTIONS

1. Clean and chop veggies.
2. In a large skillet, melt 4 oz. butter.
3. Sauté veggies, remove, set aside in a bowl when done.
4. Cut pepperoni into slices, ~ 1 inch long.
5. Using olive oil, sauté pepperoni.
6. Move skillet off heat.
7. Add pasta sauce, crushed tomatoes, veggies, chicken, meatballs.

SHOPPING LIST

1 45 oz. jar pasta sauce
2 28 oz. cans crushed tomatoes
1 large Vidalia onion
1 bell pepper
butter
2 sticks pepperoni
1 lb. chicken thighs (with skin, bone-in)
Italian sausage ~ 1 lb.
chicken broth

8. Put skillet back on heat and bring to boil, then reduce heat to simmer, lid on, for the next 24 hours, give or take.
9. Add chicken broth as needed, check every two hours or so, adding liquid as needed to prevent drying out.
10. If sauce is still thin after simmering, remove lid and simmer uncovered for last few hours to evaporate liquid.

DIRECTIONS FOR CHICKEN

1. Heat oven to 375° F.
2. Rinse chicken thighs, pat dry.
3. In a bowl, mix olive oil, thyme, garlic, pinch of oregano.
4. Coat thighs with oil-spice mix.
5. Place thighs in a layer on cookie sheet or other pan, coated with Pam or other oil to prevent sticking.
6. Cook for ~15 minutes, to lightly brown skin.
7. Chicken will be thoroughly cooked by simmering in sauce, no need to worry about undercooking at this point.