

Kevin's Special Spaghetti - from K.A.H. at age 10



1 lb. ground beef, browned in 1 Tblsp. of olive oil
1/2 bundle (4-6 sprigs) of fresh green onions, chopped
Cook these, remove most of the grease, then add:
15-16 ozs. canned tomato sauce OR unspiced homemade sauce OR spiced
homemade sauce that contains approximately the amounts of spices that follow.

2 Tblsps. fresh oregano, or 2 tsps. dried
3 Tblsps. fresh parsley, or 2 1/2 tsps. dried
1 bay leaf
1 small clove garlic, or 1/8 tsp. powdered
1/2 tsp salt
1/4 tsp. black pepper
1-2 shakes of cayenne (red) pepper

Simmer for 20-30 minutes or more, to let flavors blend well. Serve over cooked pasta.
About 4 servings, depending on appetites. (Recipe was "invented" when Mom was out
of "regular" onions, and it became a family favorite.)