

Meat Sauce Master Mix

Yields: 8 cups

Ingredients

- 4 pounds lean (greater than 90%) ground beef or turkey
- 1 medium onion, minced
- 1 can (6 ounces) tomato paste plus 1 can (6 ounces) water OR 1 can tomato soup
- 2 cans (15 ounces each) tomato sauce
- 1 teaspoon garlic powder



Directions

1. Brown meat.
2. Drain fat.
3. Add all other ingredients.
4. Simmer 20 to 30 minutes.
5. Add water or tomato juice to sauce to thin if necessary.
6. Chill rapidly.
7. Use in other meat sauce master mix recipes. Or place 2 cup portions in quart-size freezer-quality bags and freeze immediately.



Chef's Notes

- This meat sauce master mix is used to make recipes on pages 27-31.

