
Spaghetti 1.0

From the Kitchen of Brett Broussard

5 cans tomato paste
3 quarts water
1 large can diced tomatoes
1 large onion, diced
2 tablespoons garlic, minced
1 tablespoon sugar
1 tablespoon oregano
2 tablespoons olive oil

Saute onion in olive oil over medium heat for 5-7 minutes. Add garlic and saute for an additional minute. Add tomato paste and continue cooking over medium high heat for 5 minutes. Add water, sugar, and oregano and simmer on low for 3-4 hours.
