

Larry Kyse's PASTA WITH MEAT SAUCE AND SAUSAGE RECIPE

7 POUNDS OF PASTA, I USUALLY SERVE ROTINI OR FARFALLE. I COOK THAT IN ADVANCE AND PUT INTO TRAYS. IF SOMEONE HAS A PASTA POT, BRING THAT ASK THE SHELTER TO BOIL SOME WATER (CALL BEFORE YOU LEAVE FOR THE SHELTER AND TELL THEM IT IS A MEDIUM POT) AND USE THE PASTA POT TO WARM UP THE PASTA. USE THE SAME WATER ALL NIGHT

10 LARGE (REGULAR) JARS OF TOMATO SAUCE, I USUALLY ADD SOME DRIED OREGANO AND DRIED BASIL.

I BUY 12 POUNDS OF GROUND CHUCK, WHICH I BROWN OFF ADDING OREGANO, BASIL AND CHOPPED ONION. WHEN DONE I ADD 5 BOTTLES OF SAUCE AND BAKE FOR 20 MINUTES AT 300 DEGREES.

SAUSAGE (CHICKEN OR TURKEY), I BUY 3 POUNDS OF HOT AND SWEET, BOIL THEM SEPERATELY. CUT THEM IN BITE SIZE PIECES ADD A JAR OF SAUCE TO EACH AND BAKE AT 300 FOR 20 MINUTES. I ADD IN MY OREGANO AND BASIL.

I RESERVE THE REMAINING 3 BOTTLES OF SAUCE ADDING OREGANO AND BASIL AND PUT THAT ON THE PASTA WHEN IT IS SERVED.

I SERVE THE MEAL AS FOLLOWS START WITH PLAIN PASTA WITH MEAT SAUCE ADDED TO PLATE AND OFFER EITHER OR BOTH OF SAUSAGES ADDED TO PLATE, (SMALLER PORTIONS) ADD A LITTLE BIT OF THE RESERVED SAUCE.