

Meatballs & Spaghetti

by Uncle Larry Roussel

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Ingredients **(option 1)**

10 meatballs

1 large onion (diced fine)

one 10 oz can of Rotel tomatoes & green chilies (original)

one 4 oz dry weight) can of mushrooms stems & pieces (optional)

1 cup of water

one 26 oz can of Campbell's cream of mushroom soup

two 26.5 oz cans of Hunt's spaghetti sauce NOTE: *Hunt's has a variety of pasta/spaghetti sauce flavors, you can use the same flavor or you can mix and match your favorite flavors.*

¼ cup of Kitchen Bouquet

Directions

1. Place meatballs, onion, Rotel, mushrooms and water in a sauce pan on medium high heat for about 15 minutes. Rotate the meatballs often to prevent scorching, (careful not to break meatballs apart.)
2. When the meatballs are firm, reduce heat to medium and add the cream of mushroom soup, spaghetti/pasta sauce and Kitchen Bouquet, stir well to blend. Simmer 45 to 60 minutes. Stir occasionally to prevent sticking.
3. Skim any oil that may accumulate on the surface.

Serve over your favorite spaghetti/pasta.

Ingredients **(option 2)**

10 meatballs

1 large onion (diced fine)

one 10 oz can of Rotel tomatoes & green chilies (original)

one 4 oz dry weight) can of mushrooms stems & pieces (optional)

1 cup of water

three 26 oz cans of Hunt's spaghetti sauce NOTE: *Hunt's has a variety of pasta/spaghetti sauce flavors, you can use the same flavor for both cans or you can mix and match your favorite flavors.*

Directions

4. Place meatballs, onion, Rotel, mushrooms and water in a sauce pan on medium high heat for about 15 minutes. Rotate the meatballs often to prevent scorching, (careful not to break meatballs apart.)
5. When the meatballs are firm, reduce heat to medium and add the spaghetti/pasta sauce, stir well to blend. Simmer 45 to 60 minutes.
6. Skim any oil that may accumulate on the surface.

Serve over your favorite spaghetti/pasta.