

## Jim's Spaghetti Sauce (J. Fattaleh version)

2 lbs of very lean ground meat (i.e., 85 to 90% lean ground beef or ground chuck)  
1 29oz can tomato sauce  
1 6oz can of tomato paste  
2 cups of water  
1/4 cup sugar  
2 Bay Leaves  
1/3 cup of white onion (chopped fine)  
1 Tsp Garlic Powder  
1/2 Tsp Black Pepper  
1/2 Tsp Salt  
2 Tbsp Chili Powder (don't get the hot stuff just the regular)  
1 Tbsp Vinegar

Put everything in a large cooking pot.

Set at medium high heat and stir making sure the meat is broken into fine pieces.

When it comes to a boil, reduce heat to medium low and let simmer for 1-2 hours or until thick. Stir often.