

# SLOW-COOKER PASTA SAUCE

- 2 teaspoons **Garlic & Herb Spread Mix** (dry)
- 4 cans (28-oz. ea.) (or 112-oz. total) crushed tomatoes
- 1 cup of red wine (or substitute 1 cup beef broth)
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1/2 teaspoon black pepper
- 1 to 2 teaspoons salt
- 1 Tablespoon sugar
- 1 pound of ground beef or turkey,  
browned (meat optional)
- hot cooked pasta
- Parmesan cheese, grated



In slow cooker combine tomatoes with juice, wine (or beef broth), 2 tsp. **Garlic & Herb Spread Mix**, basil, oregano, black pepper, salt, sugar and (if desired) cooked ground meat. Stir. Cover and cook on low 8 to 10 hours or on high 4 to 6 hours. Serve over pasta; top with Parmesan cheese. For thicker sauce, allow to cook 1 hour longer (additional) without lid on slow cooker. Use a 5-1/2 or 6-quart slow cooker, otherwise divide recipe in 1/2.



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