



# New India Food Store

Gateway to Real Indian Taste

## Filipino Style Spaghetti **RECIPE**

(Estimated cooking and preparation time: 40 minutes)



### Cooking Instructions

- 1) Cook spaghetti noodles according to package instructions.
- 2) In a sauce pan or wok, sauté garlic and onions in cooking oil.
- 3) Add ground beef, ground pork, laurel leaves, bell pepper and a cup of water. Bring to a boil and let simmer for 10 minutes.
- 4) Add tomato sauce or combination of banana catsup and tomato sauce, salt and pepper to taste then let simmer for another 10 minutes
- 5) Add brown sugar and hotdogs. Continue to simmer for an additional 5 minutes.
- 6) Optional: add hot sauce e.g. Tabasco for more spice if desired.
- 7) Serve with the cooked spaghetti noodles and grated cheese on top.

### Ingredients

1 kg. spaghetti noodles  
1/2 kg. ground beef  
1/2 kg. ground pork  
1/4 kg. hotdogs, diagonally sliced  
1 kg. tomato sauce (or 3/4 kg. tomato sauce and 1/4 kg. banana catsup) or Del Monte Spaghetti Sauce Filipino Style  
3 pieces laurel leaves (bay leaves)  
1/4 cup brown or white sugar (reduce to 1/8 cup if using banana catsup)  
2 green bell peppers, diced  
2 onions, chopped  
1 head garlic, minced  
3 tablespoons of cooking oil  
1 cup of water  
Salt and pepper to taste  
1/2 cup grated cheese