

Indian Spaghetti (TEXTURE IS IMPORTANT)

line	#	qty	units	ingredients	notes
1	2		#	meat	cow, chicken, deer, pig, even juicing refuse
2	28		oz	crushed tomatoes	or diced as desired for texture, adjusting for how wet you like it
3	1		C	noodles	your choice of shape
4	4-6		TBLS	Billy Goat Mountain blend # 12	use can adjust for taste
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- 1 Add the spice **AFTER** everything else (onion, green peppers, garlic, mushrooms, rice, corn, etc) you want in your spaghetti.

 - 1 Using a large diameter skillet & pot (10"-12"), cook beef thoroughly. Drain grease if needed (or desired)
 - 2 Rocky's secret – put the cooked meat in your food processor (as will properly fit) and grind meat smaller (like enchiladas) – about 2 seconds.
 - 3 Have a large pot, already containing some simmering tomato sauce (crushed tomatoes). I use lowest possible heat setting & raise pot using bricks.
 - 4 Dump meat into large pot with sauce.
 - 5 Everything affects taste, therefore add spice as last thing. START by adding approximately 1.5 TBS spice per 1 lb beef - stir.
 - 6 Taste and add by 1/2 or whole TBS, stir completely and taste. Repeat as needed till it just becomes right. Too much can spoil it.
 - 7 Let simmer a while on lowest heat possible (#3 above) (the longer the better – at least a couple hours). Stir occasionally.

 - 1 You will notice that you will not eat as much as you normally would, so take smaller servings.
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Contributed by ... Rocky approximate serving size = 6 - 12 people
 mailto: spice#billygoatmountain&net
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