

CAJUN SPAGHETTI

Things you will need:

- * 8 quart stock pot (to boil noodles)
 - * Another for sauce
 - * 1# ground beef
 - * 1# ground hot sausage
- * 2 cans of Hunt's spaghetti with meat sauce
 - * 1 large onion, chopped
 - * 1 red bell pepper, chopped
 - * 1 green bell pepper, chopped
 - * 2 TB chopped/minced garlic
- * 1 10 oz. can diced tomatoes and green chilies (Rotel type)
 - * 1 c. sugar
- * Cajun Seasoning (to taste, I use 2 TBS)
 - * 2# pounds spaghetti

Brown ground beef and ground sausage, drain. Add seasonings (except sugar), vegetables, and diced tomatoes. Simmer about 30 minutes. Add remaining ingredients and simmer till desired consistency. Boil spaghetti, drain. Pour sauce into spaghetti and mix well. Enjoy!