

ALL AT ONCE SPAGHETTI

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All at Once Spaghetti

Follow our easy, step-by-step, instructions and learn how to make this one pot spaghetti dish that all the family will love. So easy.



You'll love this very basic, one pot spaghetti. Made from a vintage ad recipe.

Inspired by this vintage ad from Hunt's Tomato Sauce.

I enjoy looking at vintage magazine ads for recipes on the Internet and in old magazines I might get at an auction sometime. Of course, the internet is the easiest way to do it. Smile.

When this one popped up one lazy afternoon, I saved it so I could prepare it here on Taste of Southern. It's a very basic spaghetti sauce, so if you have folks in the family that don't care for all those Italian style spices, this just might meet their approval.

Here's what the ad says about Hunt's Tomato Sauce and the recipe.

This is a revolutionary recipe and it will work like a charm in your kitchen!

You cook everything "all at once" in Hunt's Tomato Sauce. Your meat, your seasonings, and your spaghetti! Saves so many of your pots and pans...and lots of time, too!

Imagine! The spice flavor of Hunt's Tomato Sauce cooks right into the spaghetti. Gives the whole dish a wonderful richness - a homemade goodness your family will love!

Try Hunt's Tomato Sauce anytime you want deep, true, all tomato flavor. It's already seasoned and spiced! Simply made to order for hamburgers, hash patties, or meat loaf - or to give baked fish and casseroles enticing color and flavor. This easy spaghetti recipe was especially developed for Hunt's Tomato Sauce. Nothing else makes it as good.

I thought it tasted pretty good. Next time though, I'll add some of those Italian spices to boost it up a notch or two, maybe some garlic. But, I wanted to try it first, just like the ad called for.

Ready to try it yourself? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

All at Once Spaghetti Recipe – a one pot spaghetti. You'll need these ingredients.

We'll begin by placing the ground beef in a large sauce pot over Medium heat on the stove top.

The recipe in the ad called for adding the onions first, but I know I'm going to want to drain off some of the grease from this pound of ground beef, so I'm cooking it first.

Let this start heating up while you dice the onion.

Dice the onion and set aside for now.

Once the beef begins to heat up, grab a wooden spoon and chop it up into small pieces.

As you can see, there is a good amount of grease in this beef. Just let it cook until it starts to turn brown.

Once it's lightly browned, drain off and discard the grease. Mama always kept a small metal can on her stove top to pour old grease in. When the can was full, she'd just cover the can and toss it. I must admit, I do the same thing to this day. Smile.

Once the grease has been drained. Place the pot back on it's burner and add the diced onions.

Continue to cook the ground beef with the onions until the onions are soft and translucent.

More than likely you'll have more grease in the pot as it cooks down even more. If by chance you don't, you might want to add just a teaspoon or so of cooking oil or bacon grease so it doesn't burn and stick to the pot.

Now, lets get everything else into the pot. Add the salt.

The ad in the recipe called for 1-1/2 teaspoon of salt.

Add the black pepper.

Add the tomato sauce.

Add the water.

Stir it good to combine all the ingredients.

Let the sauce come up to a boil.

I raised the heat a bit to get it boiling. Just keep an eye on it.

Gradually add the spaghetti.

Please note that the recipe only calls for half of an eight ounce box of spaghetti. I broke mine in half so it would fit into the pot easier. Add it a little at a time and stir it around for a few seconds after each addition. This will keep the pasta from sticking together.

I think the recipe could have easily used a bit more than four ounces, but I wanted to follow the

REDUCE the heat to about Medium-Low.

COVER the pot and let it simmer for about 20 minutes. You will need to stir it a time or two while it cooks so the spaghetti doesn't stick together.

Once the pasta is cooked, you're all done and ready to serve it.

Enjoy!

Sprinkle on some grated cheese and serve with some garlic bread.

I like to cut some pats of butter and place it on white sandwich bread, then sprinkle it lightly with garlic powder. Put this in the oven for a minute or two until the butter melts and you're all set.

How easy is this?