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# Milano Supreme Spaghetti

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1/4 pound salt pork, diced**  
**1/4 cup olive oil**  
**2 onions, chopped**  
**2 1/2 pounds coarsely ground beef**  
**1/2 pound fresh mushrooms, sliced**  
**8 to 10 chicken livers**  
**3 to 4 cans (8 ounce ea) tomato sauce with cheese**  
**1 can (6 ounce) tomato paste**  
**1 cup dry red wine**  
**1 can (16 ounce) tomatoes**  
**1 teaspoon crushed rosemary**  
**1 teaspoon basil**  
**1 teaspoon oregano**  
**1/8 teaspoon garlic powder**  
**1/8 teaspoon garlic salt**  
**cracked pepper**  
**1 package (16 ounce) long spaghetti (for serving)**  
**Parmesan cheese (for topping)**

Boil the pork in water for 10 minutes. Drain.

In a skillet in oil, brown the pork and onions until tender. Add the beef and brown for several minutes. Add the mushrooms for the last few minutes and brown briefly with the meat mixture.

Meantime, simmer the chicken livers. Drain and chop. Add to the meat mixture. Add the tomato sauce, tomato paste, wine, tomatoes and seasonings. Simmer for at least 1-1/2 hours. Add water, if needed, but the sauce should be very thick.

Cook the spaghetti according to package directions. Rinse with hot water.

Serve the sauce over the spaghetti and top with Parmesan cheese.

Yield: 10 to 12 servings

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*Per Serving (excluding unknown items): 2098 Calories; 158g Fat (71.6% calories from fat); 65g Protein; 75g Carbohydrate; 15g Dietary Fiber; 1221mg Cholesterol; 3278mg Sodium. Exchanges: 0 Grain(Starch); 7 1/2 Lean Meat; 11 1/2 Vegetable; 29 Fat; 0 Other Carbohydrates.*