Quick & Easy Homemade Spaghetti Sauce  
Makes about 4-5 servings  

Ingredients:  
¼ cup olive oil  
1 clove garlic, minced  
1 6-oz can tomato paste  
2 28-oz cans crushed tomatoes  
1 Tablespoon parsley  
1 teaspoon basil  
1 cup applesauce  
Salt and pepper  
½ - ¾ cup grated Romano cheese  

Directions:  
1. In a saucepan, sauté garlic in olive oil.  
2. Add tomato paste and simmer for 15 minutes.  
3. Add remaining ingredients, except cheese and simmer for an additional 40 minutes.  
4. Stir in grated cheese.  

Source: Recipe from Broome County CCE