

# How to make southern style spaghetti

[Food & Diet](#), [Cooking](#)



A process analysis explains in step-by-step fashion how something works or how something is done or made. In this process analysis, I will be explaining how to make my favorite dish I would like to call it, “ Southern Style Spaghetti. ” This is my how-to-essay. Getting Started Making Southern Style Spaghetti is just as simple as making your traditional spaghetti with a twist.

First thing you need are your ingredients which are: 2lbs. spaghetti noodles 2 lbs. ground beef or turkey 5 lbs. rumettes 1lb. of peeled shrimp 1lb sausage links 2 onions(chopped) 1 green pepper(chopped) 1lb cheddar cheese 2 cups of milk ? cup chopped parsley 4-6 qt. boiling water 64oz. spaghetti sauce Bring 4qrts.

of water to a boil. Add 5lbs. of drumettes to boiling water. Boil chicken for 20-25mins. or until chicken is partially tender. / put aside. In a separate pot bring 2 cups of water to a boil, add shrimp and boil for 10-15mins.

/ put aside. Brown 2lbs. of ground beef or turkey. / put aside. Boil your noodles for 5-7 mins. or until it reaches it desired texture. Drain water and rinse your noodles.

/ put aside. Cut your uncooked sausage into dices or desired shape. ( I prefer half-circle shapes) In a big bowl, mix all of your meats together. / put aside. Then in a large deep stew pot, mix your noodles and spaghetti sauce and bring to a boil. Add your bowl of meats, reduce heat to a simmer. Add your 2 chopped onions, chopped green peppers, parsley, and 2 cups of milk and stir for 2 minutes.

Cover and let simmer for 20-25mins. stirring occasionally. Remove from heat then sprinkle top with the desired amount of cheese, cover and let stand for 10mins. serve and enjoy. Makes 10-15 servings. For Baked Southern Style Spaghetti, follow the same instructions, but you should preheat oven to 375 degrees. Use a large deep dish pan to pour everything into.

(mix all ingredients together before pouring into pan. ) Cover with foil, place on center rack and bake on 375 degrees for 30-35 mins. Remove foil from pan then continue to bake for an additional 15-20mins, or until cheese browns. Remove from oven and let stand 10mins, and then serve. When making your Southern Style Spaghetti, you may omit or add more meat depending on your taste. You may also add more vegetables. Remember to reduce your heat when simmering to avoid scorching at the bottom of your pot.

I suggest serving your spaghetti with garlic bread and salad. If the directions are followed correctly, you're in for a great treat. This is delicious, guaranteed.