Camp Spaghetti

Serves 40

***Ingredients:***

7 lbs spaghetti

6 lbs mild Italian sausage

3 large (67 ounce) jarred spaghetti sauce

Parmesan cheese

4 large loaves garlic bread (or 7-8 double loaves)

**Spaghetti and sauce:**

Brown sausage and combine with spaghetti sauce. Simmer till it begins to boil. Reduce heat and simmer

Boil spaghetti in large pot and place in aluminum tins in chafing dish. To prevent spaghetti from sticking, drizzle with olive oil while still hot in pan. Stir thoroughly and cover with aluminum foil till ready to place in chafing dish.

**Garlic bread preparation:**

Cook in cardboard box oven with 8-10 coals according to directions on bread packaging. Turn over half way through cooking to ensure even cooking.

Alternate cooking method – wrap in two layers of aluminum foil and place in fire pit with fire. Place on outer edge away from flames (12+ inches from flame/coals). Turn over several times for even cooking.

Serve with cut up fruit as side dish.