

Shrimp Spaghetti for 100

20 pounds fresh, peeled shrimp

$\frac{3}{4}$ cup chopped garlic

$\frac{3}{4}$ cup salt

5 tablespoons ground oregano

6 tablespoons ground basil

4 No. 10 cans crushed tomatoes

1 gallon water

3 quarts chopped onions

1 cup sugar

1 tablespoon black pepper

1 tablespoon ground thyme

6 bay leaves

2 No. 10 cans tomato paste

$\frac{1}{4}$ cup oil

For spaghetti:

12 pounds spaghetti

$\frac{1}{2}$ cup salt

12 gallons water

$\frac{1}{4}$ cup oil

Using a very large pot, saute onions and garlic in oil until slightly tender. Add tomato paste, tomato sauce and seasonings. Bring to a boil and then add water. Again bring mixture to a boil, reduce heat to low and continue cooking for at least 1 hour. Stir frequently during the cooking process to prevent sauce from sticking. Sauce should be somewhat thick, since the shrimp will emit water during the cooking process.

When the sauce is ready, add shrimp and stir in well. Allow to cook for 10 minutes, or until shrimp are thoroughly pink. Adjust seasonings as is necessary. Remove bay leaves and serve over hot spaghetti.

To prepare the spaghetti, add salt and oil to water and heat to a rolling boil. Slowly add spaghetti, stirring constantly until water boils again. Cook over high heat, stirring occasionally, for about 15 minutes, or until tender. Drain into a colander, rinse with cold water, and drain thoroughly.

Note: If cooked pasta is to be held in warmers to be served, mix 1 tablespoon of oil per pan with the pasta. This will prevent the product from sticking together.