**Fried Spaghetti**

(As told to my mom by her hairdresser)

1 Onion, diced

1 Jalapeno Pepper, diced (and seeded, if desired)

2 cloves Garlic

2 T Brown Sugar

3 - 14 oz. cans Stewed Tomatoes

2-4 T Olive Oil (depending on size of skillet)

Half of an 8 oz box of Spaghetti

2-3 T Tomato paste (optional)

Sauté onion in large, deep frying pan until it softens; add jalapeno and garlic, continue to stir. Drain stewed tomatoes and reserve liquid. Add tomatoes to onion mixture, breaking up tomatoes while stirring. Simmer slowly, stirring often.

While tomatoes are simmering, cook spaghetti in boiling water according to package directions. Drain. In a hot skillet, add enough olive oil to cover bottom of skillet. Add spaghetti to hot oil and stir fry using high heat, stirring constantly to avoid sticking…approximately five minutes—do not allow spaghetti to brown, stick or harden.

Combine spaghetti with tomato mixture, add reserved juices and cook using medium heat, uncovered, until it reaches desired consistency; tomato paste can be added to enhance color and thickness.