

AMERICAN STYLE SPAGHETTI

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comments

A variation on traditional-style spaghetti. Great if you love the taste of bacon.

notes

Preheat oven to 325 degrees.

prepare in advance

Ingredients

Chop

1 onion

Crush

2 cloves garlic

Measure

1 tsp. salt
pepper to taste

Have available

1-1/2 to 2 lbs. ground chuck
1 can tomato soup
1 lb.-12-oz. can tomatoes (28 oz.)
1/2 lb. bacon
angel hair pasta or very thin spaghetti

complete recipe

Fry the bacon.

Add the hamburger and keep it in big chunks as you brown it.

Drain fat (keep other juices).

Add the onion and cook until tender.

Add the can of tomatoes, tomato soup, garlic, salt, and pepper to taste.

Cook covered in a 325 degree oven for 1 hr. 45 min.

Toward end of baking, undercook very thin spaghetti noodles . Don't cook all the way; leave fairly solid otherwise they explode in size when baked.

Add to meat mixture and continue baking covered 15 minutes more.