

# Chili Mac

*Betty Muskoski*

*Holy Trinity Hungarian Church, Chicago, IN - 95th Anniversary Cookbook, 2001*

## **Servings: 6**

*1/4 cup onions, chopped  
1 teaspoon chili powder  
1/8 cup green pepper, chopped  
1 teaspoon salt  
1 small clove garlic, chopped  
1 1/2 teaspoons sugar  
3 tablespoons salad oil  
dash pepper  
3/4 - 1 pound ground beef  
1 - 2 small can tomato puree'  
1 box macaroni  
parmesan cheese*

In a skillet, lightly brown the onion, green pepper and garlic in oil. Add the meat and brown slowly.

Add the tomato puree', chili powder. salt, pepper and sugar. Simmer for two hours.

Cook the macaroni according to the instructions on the box. Drain and arrange on a platter.,

Cover with the sauce and sprinkle with cheese.

Serve with garlic bread.

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Per Serving (excluding unknown items): 310 Calories; 22g Fat (64.9% calories from fat); 12g Protein; 15g Carbohydrate; 1g Dietary Fiber; 48mg Cholesterol; 400mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 3 1/2 Fat; 0 Other Carbohydrates.