

# Holiday Spaghetti

Carol McCarthy

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

## **Yield: 6 to 8 servings**

*1/2 package (8 ounce)  
spaghetti  
3 quarts boiling water  
1/2 cup shortening  
1 large onion, finely minced  
1 pound ground round steak  
3 tablespoons salt  
1 teaspoon sugar  
28 ounces canned  
tomatoes  
4 to 8 tablespoons grated  
cheese  
1 green pepper, finely  
minced  
1 can (8 ounce) mushroom  
stems and pieces  
crisp bacon (for garnish)  
parsley (for garnish)*

Break the spaghetti into 1-1/2 to 2-inch pieces. Cook in a saucepan in boiling salted water until tender, about 15 minutes. Drain.

In a large skillet, melt the shortening. Add the onion, green pepper and mushrooms. Cook slowly until the onion is golden yellow. Add the round steak and one teaspoon of salt. Cook for 10 minutes.

Add the remaining salt, cooked spaghetti, sugar and tomatoes. When the whole mixture is hot, transfer to a buttered ten-inch casserole dish and sprinkle the top with cheese.

Bake in a 350 degree oven for 20 to 30 minutes.

Garnish with crisp broiled slices of bacon and sprigs of parsley before serving.

Per Serving (excluding unknown items): 3148 Calories; 255g Fat (71.7% calories from fat); 12g Protein; 97g Carbohydrate; 1g Dietary Fiber; 476mg Cholesterol; 23271mg Sodium. Exchange: Grain(Starch); 16 Lean Meat; 40 1/2 Vegetable; 40 1/2 Fat; 1/2 Other Carbohydrates.