

APRIL'S SPAGHETTI

April Armstrong

1 medium minced onion
1 lb. good ground beef
3 Tbsp. Crisco oil¹
3 (8 oz) cans tomato sauce²
1 c. Burgundy
1/4 tsp. oregano
1/4 tsp. basil

1/4 tsp. marjoram
1/4 tsp. rosemary
good dash garlic powder
1 Tbsp. sugar
1/2 tsp. salt
1/4 tsp . pepper³

1 lb. thin spaghetti
grated Parmesan cheese

In a large pot (dutch oven⁴), brown onion and ground beef. Add other ingredients. Simmer, covered, for 2 hours.

About the last 1/2 hour, boil water in a separate pot. Cook and drain spaghetti.

Add the spaghetti into the big pot. Add 1 Tbsp. grated cheese. When it is all mixed and cooled, cover the pot and put it in the refrigerator and let it rest at least overnight.

An hour and a half before dinner, bake the spaghetti at 325°F, covered.

After an hour, remove the lid; sprinkle Parmesan, and bake about 15 minutes more.

This recipe can be doubled, except one should use only 5 Tbsp. of oil. The recipe is great with people coming. Cook one day; bake the next. Serve with salad and bread.

¹ OPTION: Substitute olive oil

² OPTION: Add a fourth can for a slightly saucier casserole.

³ OPTION: Also add dash of hot pepper

⁴ With heat resistant lid, like Le Creuset or similar pot.