

# SPAGHETTI PIE

- 6 Oz spaghetti
  - 2 tbsp butter
  - 1/3 cup grated parmesan cheese
  - 2 well beaten eggs
  - 1 cup cottage cheese (8 oz)
  - 1 lb ground beef or bulk pork sausage
  - 1/2 cup chopped onion
  - 1/2 cup chopped green pepper
  - 1 8 oz can tomatoes, cut up
  - 1 6 oz can tomato paste
  - 1 tsp sugar
  - 1 tsp dried oregano, crushed
  - 1/2 tsp garlic salt
  - 1/2 cup shredded mozzarella cheese
1. Cook the spaghetti according to package directions, drain (should have about 3 cups spaghetti)
  2. Stir butter or margarine into hot spaghetti. Stir in parmesan cheese and eggs.
  3. Form spaghetti mixture into a crust in a buttered 10 in pie plate. Spread cottage cheese over bottom of spaghetti crust.
  4. In skillet cook ground beef or pork sausage, onion, green pepper till vegetables are tender and meat is browned. Drain off excess fat.
  5. Stir in undrained tomatoes, tomato paste, sugar, oregano, garlic salt, heat through.
  6. Turn meat mixture into spaghetti crust. Bake, uncovered in 350 oven for 20 minutes.
  7. Sprinkle the mozzarella cheese atop. Bake 5 minutes longer to till cheese melts.

Makes 6 servings.