

Texas Hash

From Pa and Pamommie

This dish is one our favorites and has been for many years. Sprinkling with Parmesan is really good.

INGREDIENTS

3 large onions, sliced
1 large green pepper, minced
3 TBSP fat
1 lb ground beef
2 c cooked tomatoes (no. 303 cans)
½ c washed uncooked rice (or 2 c un-cooked noodles)
Handwritten note: do NOT use macaroni
1 tsp. Chili powder *Hand written note: scant*
2 tsp salt
1/8 tsp pepper

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Sauté onions and peppers together until the onions are yellow in the fat.
3. Add and fry the ground beef until the mixture falls apart
4. Stir in the rest of the ingredients
5. Pour into greased 2-qt. baking dish. Cover and bake for 1 hr. Remove the covering for the last 15 min. Serve hot.

Handwritten note: make early, bake

RECIPE NOTES:

The comments at the top of the recipe in the original cookbook: "One of the popular supper dishes served by Georgia Kelley of Boston. The recipe was given to her sister by a Texas friend, now a leading hostess of Washington, D.C." Pamommie's handwriting says, "delicious!" next to the title.

Yield: 6 servings