

ITALIAN SPAGHETTI

Pictured on the opposite page.

Red

- 2 pounds ground beef
- 1 medium onion, finely chopped (about $\frac{1}{2}$ cup)
- 1 green pepper, finely chopped
- 2 cans (15 ounces each) tomato sauce
- 2 cans (12 ounces each) tomato paste
- 1 can ($7\frac{1}{2}$ ounces) pitted ripe olives, drained and sliced
- 2 envelopes ($1\frac{1}{2}$ ounces each) Italian-style spaghetti sauce mix with mushrooms
- 3 cups water
- 1 tablespoon sugar
- 1 teaspoon oregano leaves
- 2 cloves garlic, crushed
- 1 bay leaf, crumbled
- 16 ounces Italian-style spaghetti
- Grated Parmesan cheese

Cook and stir ground beef, onion and green pepper until meat is brown and onion is tender. Stir in remaining ingredients except spaghetti and cheese. Cover; simmer $1\frac{1}{2}$ hours, stirring sauce occasionally.

Cook spaghetti as directed on page 224. Serve meat sauce over hot spaghetti; pass Parmesan cheese.

8 SERVINGS.

VARIATION

- *Spaghetti with Meatballs:* Omit ground beef; stirring occasionally, cook remaining ingredients except spaghetti and Parmesan cheese for 1 hour. While sauce cooks, prepare Meatballs (below); add to sauce and cook 30 minutes longer.

MEATBALLS

- $1\frac{1}{2}$ pounds ground beef
- 1 medium onion, chopped (about $\frac{1}{2}$ cup)
- $\frac{3}{4}$ cup dry bread crumbs
- 1 tablespoon snipped parsley
- $1\frac{1}{2}$ teaspoons salt
- $\frac{1}{2}$ teaspoon pepper
- 1 teaspoon Worcestershire sauce
- 1 egg
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ cup salad oil

Mix all ingredients except salad oil. Shape rounded tablespoonfuls into balls. In large skillet, cook meatballs in oil about 20 minutes.