

SPAGHETTI PIE (Makes 3 Pies)

**½ pkg spaghetti (450 grams)
6 Tablespoons Butter (6 ounces)
1 Cup Parmesan Cheese
6 Well Beaten Eggs**

**.785 kg lean ground beef
¾ Cup Chopped Onion
½ Cup Green Pepper
1 - 19 oz. Can Diced Tomatoes
1- 13 oz. Can Tomato Paste
2 tsp Sugar
1 ½ tsp Oregano
½ tsp Salt
1 ½ tsp. Garlic Salt**

750 ml Cottage Cheese

¾ Cup Shredded Mozzarella Cheese (per pie& only need when baking them to eat)

Melt butter, then whip in a large bowl with parmesan cheese and well beaten eggs. Add cooked, drained and hot spaghetti to bowl and mix well. Form spaghetti mixture like a crust into greased glass pie plates. (or use foil pie plates or foil take out containers if making for others – saves them having to return your pie plate)

Meanwhile, cook ground beef, onion and green pepper until meat is brown and the vegetables are tender. Drain fat if meat was not lean. If liquid is just from vegetables, continue cooking until that is gone. Remove from heat. Stir in tomatoes (do not drain), tomato paste, sugar, oregano, salt and garlic salt.

Distribute and spread the cottage cheese evenly on top of the spaghetti crusts. Top the pie with tomato/meat mixture. Cover with foil and freeze. (Note these pies are much better when frozen before using) Bake a frozen full size pie covered with foil, on a cookie sheet, at 350 degrees for approx 2 hours (watch carefully after 1 ½ hrs) or 1 hour if pie is thawed. Uncover and sprinkle with shredded Mozzarella cheese and bake 5 minutes longer. Reduce cooking time for smaller pies and ensure you use a cookie sheet under foil containers, as they are somewhat flimsy when hot!

Enjoy! ☺

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