

MACARONI AND MEAT DELIGHT

By Dorothy Zehnder

½ cup diced bacon
¼ cup chopped onion
1 clove garlic
½ cup sliced mushrooms
1 pound ground beef
2 ½ cups cooked tomatoes (or 28 oz. canned)
1 tbs. minced parsley
1 tbs. Worcestershire sauce
1 tsp. salt
3 quarts boiling water
1 tbs. salt
8 ounces long macaroni
Cheese – grated for topping

Brown bacon in skillet. Add onion and garlic. Cook and stir about five minutes. Remove garlic. Add mushrooms and meat. Cook about 10 minutes or until meat browns, breaking into small pieces. Add tomatoes, parsley, Worcestershire sauce and 1 teaspoon salt. Let simmer about 1 ½ hours, stirring occasionally.

In a separate pan, add 1 tablespoon salt to actively boiling water. Gradually add macaroni and simmer. Boil until tender (about 10 minutes), stirring occasionally. Drain and place the macaroni on serving platter. Cover with sauce and sprinkle with cheese.

Serves four

****Note from Dorothy – this is such an easy and tasty dish. Perfect to make ahead for those nights you just don't have time to cook, yet want a filling and healthy meal and not fast food on the run. The addition of bacon gives a tasty added touch too.*