

## SPAGHETTI PIE

- 6 ounces spaghetti**
- 2 tablespoons butter or margarine**
- 1/3 cup grated parmesan cheese**
- 2 well-beaten eggs**
- 1 cup cottage cheese (8 ounces)**
- 1 pound ground beef or bulk pork sausage**
- 1/2 cup chopped onion**
- 1/4 cup chopped green pepper**
- 1 8-ounce can (1 cup) tomatoes, cut up**
- 1 6-ounce can tomato paste**
- 1 teaspoon sugar**
- 1 teaspoon dried oregano, crushed**
- 1/2 teaspoon garlic salt**
- 1/2 cup shredded mozzarella cheese (2 ounces)**

Cook the spaghetti according to package directions; drain (should have about 3 cups spaghetti). Stir butter or margarine into hot spaghetti. Stir in parmesan cheese and eggs. Form spaghetti mixture into a "crust" in a buttered 10-inch pie plate. Spread cottage cheese over bottom of spaghetti crust.

In skillet cook ground beef or pork sausage, onion, and green pepper till vegetables are tender and meat is browned. Drain off excess fat. Stir in *undrained* tomatoes, tomato paste, sugar, oregano, and garlic salt; heat through.

Turn meat mixture into spaghetti crust. Bake, uncovered, in 350° oven for 20 minutes. Sprinkle the mozzarella cheese atop. Bake 5 minutes longer or till cheese melts. Makes 6 servings.