

Talarene

Nancy Facer - Hudson's Pontiac

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Yield: 6 to 8 servings

*1 large onion, chopped
1 pound ground beef
3 cans (8 ounce ea) tomato
sauce
1 can (16 ounce) cream
style corn
3 tablespoons
Worcestershire sauce
1 tablespoon chili powder
1/4 teaspoon garlic salt
salt (to taste)
pepper (to taste)
8 ounces uncooked medium
narrow noodles
1/2 cup sliced ripe olives
shredded mozzarella
cheese*

Preheat the oven to 350 degrees.

In a heavy skillet, brown the ground beef and onion. Drain.

Stir in the tomato sauce, corn, Worcestershire sauce and seasonings. Heat to boiling. Reduce the heat and simmer for 15 minutes.

Stir in the noodles and olives. Pour into a greased 9x13x2-inch baking dish. Cover with shredded cheese.

Bake about 45 minutes.

Per Serving (excluding unknown items): 1730 Calories; 123g Fat (63.0% calories from fat); 88g Protein; 75g Carbohydrate; 1g Dietary Fiber; 386mg Cholesterol; 5788mg Sodium. Exchanges: Grain(Starch); 11 Lean Meat; 1/2 Vegetable; 18 1/2 Fat; 1/4 Other Carbohydrates.