

# Roman Holiday Dish

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*1/4 cup Crisco  
1 onion, chopped  
2 cups cooked spaghetti  
1 pound hamburger  
1 teaspoon salt  
1/8 teaspoon pepper  
3/4 cup grated cheese  
1 1/2 cups canned  
tomatoes*

Preheat the oven to 350 degrees.

In a skillet, fry the onion in Crisco. Add the meat, salt and pepper. Cook for 5 minutes.

In a casserole dish, make a layer of spaghetti. Add the meat mixture and another layer of spaghetti until the dish is full.

Pour the tomatoes over the top. Sprinkle with grated cheese. Cover.

Bake for 30 minutes. Remove the cover.

Bake for 10 minutes to brown.

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Per Serving (excluding unknown items): 2233 Calories; 90g Fat (36.0% calories from fat); 101g Protein; 260g Carbohydrate; 10g Dietary Fiber; 266mg Cholesterol; 5154mg Sodium. Exchanges: 15 Grain(Starch); 7 1/2 Lean Meat; 4 1/2 Vegetable; 13 Fat.