

# Easy Baked Spaghetti

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## Servings: 4

*3 teaspoons bacon  
drippings  
3 onions, chopped  
1 clove garlic, chopped  
1/2 pound hamburger  
1 1/2 teaspoons salt  
3 1/2 cups tomatoes  
1/8 teaspoon pepper  
1 teaspoon chili powder  
8 ounces raw spaghetti  
1 cup water  
1 cup American cheese,  
grated*

Preheat the oven to 325 degrees.

In a large skillet, heat the bacon drippings. Add the onions and garlic. Cook slowly for 5 minutes. Add the beef. Cook, stirring occasionally, until brown.

Stir in the salt, tomatoes, pepper and chili powder. Cover and simmer for 30 minutes.

Break half of the spaghetti into a greased two-quart casserole dish.

Add water to the sauce. Pour half of the sauce over the spaghetti. Sprinkle with half of the cheese.

Break in the remaining spaghetti. Add the rest of the sauce. Top with the remaining cheese.

Bake, covered, for 35 minutes. Uncover.

Bake for 15 minutes or until brown.

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Per Serving (excluding unknown items): 376 Calories; 20g Fat (47.2% calories from fat); 16g Protein; 35g Carbohydrate; 3g Dietary Fiber; 52mg Cholesterol; 1490mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 2 1/2 Vegetable; 3 Fat.