



greek pasta and beef

This casserole gives everyday macaroni and cheese an international flavor. A co-worker who's a pro at Greek cooking shared it with me.

dorothy bateman | CARVER, MASSACHUSETTS

- 1 package (16 ounces) elbow macaroni
- 1 pound ground beef
- 1 large onion, chopped
- 1 garlic clove, minced
- 1 can (8 ounces) tomato sauce
- 1/2 cup water
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon pepper
- 1 egg, lightly beaten
- 1/2 cup grated Parmesan cheese

SAUCE:

- 1 cup butter
- 1/4 cup all-purpose flour
- 1/4 teaspoon ground cinnamon
- 3 cups milk
- 2 eggs, lightly beaten
- 1/3 cup grated Parmesan cheese

• Cook macaroni according to package directions. In a large skillet, cook beef, onion and

garlic over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, water and seasonings. Cover and simmer for 10 minutes, stirring occasionally. Drain macaroni.

- In a large bowl, combine the macaroni, egg and Parmesan cheese; set aside. For sauce, in a large saucepan, melt butter; stir in flour and cinnamon until smooth. Gradually add milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until slightly thickened. Remove from the heat. Stir a small amount of hot mixture into eggs; return all to pan, stirring constantly. Stir in cheese.
- In a greased 3-qt. baking dish, spread half of the macaroni mixture. Top with beef mixture and remaining macaroni mixture. Pour sauce over top. Bake, uncovered, at 350° for 45-50 minutes or until bubbly and heated through. Let stand for 5 minutes before serving.

YIELD: 12 SERVINGS.

macaroni chicken dinner

You only need about 10 minutes to assemble this potluck staple. My family considers it a complete dinner all by itself. It's great with hot rolls, mixed fruit and many other items you find on a buffet.

zetta harberts | BEATTIE, KANSAS



If you don't have half-and-half cream on hand, you may substitute 4-1/2 teaspoons melted butter plus enough whole milk to equal 1 cup in baked recipes. One cup of evaporated milk may also be substituted for each cup of half-and-half cream.

- 2 cans (10-3/4 ounces each) condensed cream of mushroom soup, undiluted
- 1 cup chicken broth
- 1 cup milk
- 1/2 cup half-and-half cream
- 2-1/2 cups cubed cooked chicken
- 2 cups uncooked elbow macaroni
- 2 cups (8 ounces) shredded cheddar cheese
- 2 celery ribs, diced
- 4 hard-cooked eggs, chopped
- 3/4 cup dry bread crumbs
- 2 tablespoons butter, melted

- In a large bowl, combine the soup, broth, milk and cream. Stir in the chicken, macaroni, cheese, celery and eggs. Transfer to a greased 3-qt. baking dish.
- Cover and bake at 350° for 30 minutes. Combine bread crumbs and butter; sprinkle over top. Bake, uncovered, 15-20 minutes longer or until macaroni is tender. Let stand for 5 minutes before serving.

YIELD: 10-12 SERVINGS.