

Slow-Cooker Spaghetti Casserole

Serves 8

1 ½ pounds ground beef
1 medium onion, chopped
26-ounce jar tomato and basil pasta sauce
¼ cup butter
¼ cup flour
12-ounce can evaporated milk, regular or fat-free

½ cup grated Parmesan cheese
¼ teaspoon pepper
8 ounces uncooked spaghetti, broken into pieces
3 cups (12 ounces) grated sharp cheddar cheese
Extra grated Parmesan

1. Cook ground beef and onion in large skillet until beef is no longer pink; drain meat and return to skillet. Stir in pasta sauce until well-mixed.

2. Melt butter in saucepan over medium-low heat; whisk in flour until smooth. Cook one minute, whisking constantly. Gradually whisk in milk and cook over medium heat, whisking constantly for eight minutes or until mixture is thickened and bubbly. Remove from heat and stir in the half a cup of Parmesan and pepper.

3. Spray a five-quart slow cooker with Pam and spoon one-third of meat mixture into cooker. Spread half of broken spaghetti over meat, then pour half of white sauce over the spaghetti. Sprinkle with a cup of cheddar. Repeat layers, then spread remaining meat sauce on top. Top with final cup of cheddar.

4. Cover and cook on low for four hours. Let stand 10 minutes before serving with extra Parmesan cheese, a green salad and garlic bread.

— From *"Southern Living Slow Cooker Cookbook,"*
contributed by Dona Dickie