

German Spaghettini

Ingredients:

1 lb. Lean Ground Beef

¼ lb. Italian Sausage

6 slices Bacon

1(15 Ounce) Can Tomato Sauce

1(28 Ounce) Can Canned Tomatoes

⅓ Cup White Sugar

12 oz. Spaghettini



Directions:

Day 1:

Bring a large pot of lightly salted water to a boil. Add spaghettini pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, brown the ground beef until no pink shows; drain and remove from skillet. Brown Sausage in skillet until cooked through; drain.

Combine in skillet with sausage: browned beef, bacon, tomato sauce, tomatoes and sugar. Simmer 45 minutes.

Mix cooked spaghettini with tomato-meat mixture. Pour in greased casserole dish

Day 2:

Preheat oven to 300°F .

Bake casserole for 30 minutes.