

Pizza Spaghetti Pie

Russell Family Recipe

Mixture

1 Lb lean ground beef
½ cup fine dry read crumbs
½ cup chopped onion
1 tsp. Salt
dash of pepper
2/3 cup (5.3 oz.) evaporated milk

Spaghetti Layer

4ozs. Spaghetti, cooked and drained
1 egg beaten
¼ cup grated Parmesan cheese
2 Tbl. spoon of butter

Topping

1 (8oz) can pizza sauce
½ tsp. Oregano
green pepper rings
1 cup (4oz) shredded Mozzarella cheese

Preparation

- preheat oven to 350 degrees
- Combine ground beef, and bread crumbs, onion salt, pepper, and evaporated milk. Press mixture firmly into bottom and sides of a 9 inch pie plate. Bake in oven 35-40 minutes. Spoon off drippings.
- Combine cooked spaghetti with egg, parmesan cheese and butter. Spread in baked meat shell. Top with pizza sauce, oregano, pepper rings, and mozzarella cheese. Bake additional 10 minutes.
- Let stand 5 minutes before cutting into wedges.