

TAGLIRINI

(From Carolyn Schrimpf - It was one of Aunt Helen's favorites)

2 lbs. Ground beef
1 chopped onion
1 chopped bell pepper

1 lb. Can Tomato sauce
1 8oz. Can tomato paste
1 cup of water
1 teaspoon salt
Garlic powder to taste

1 lb. Can corn (drained)
1 lb. Can medium Pitted black olives
1 jar sliced pimientos
Grated cheddar cheese to your taste
1 lb. Medium noodles, cooked and drained

Brown beef in skillet with onion and bell pepper. Drain off excess fat.

Add tomato sauce, tomato paste, water, salt and garlic powder. Simmer for about 30 minutes.

Mix beef with the corn, olives, pimientos and cooked noodles adding as much of the cheese as you like.

Place all ingredients in a greased 3 quart casserole dish. Sprinkle with grated cheese.

Bake at 350 degrees for 40 minutes.

Serve with garlic bread and a Caesar salad.