

Greek Pastitsio

Ingredients:

1 lb. macaroni (shells, elbows, etc.)
1/2 c. milk
2 eggs, beaten
2 lbs. ground meat
1 c. chopped onion
4 tbsp. butter
2 (8 oz.) cans tomato sauce
1 1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. pepper
6 tbsp. butter
6 tbsp. flour
1/2 tsp. salt
3 c. milk
2 eggs, beaten
2/3 c. grated cheese (Parmesan or Romano)
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Preparation:

Cook pasta according to package directions; drain.
Stir in milk and 2 eggs, stirring constantly so eggs won't curdle.
Cover and set aside.
Brown meat and onion until tender in 4 tablespoons butter.
Stir in tomato sauce, salt, cinnamon, nutmeg, and pepper.
Cover. Set aside.
Melt butter and blend in flour and salt.
Stir in milk and stir until bubbly.
Cook and stir for 1 more minute.
Then stir half of the hot sauce into the 2 beaten eggs, carefully so eggs won't curdle.
Return this mixture to the other half of sauce in pan.
Add 2/3 cup of the grated cheese, stirring until cheese is melted.
Layer half of pasta in 10x15 inch buttered and floured pan.
Sprinkle other 2/3 cup cheese over this layer.
Spoon meat over top and cover with remaining pasta.
Spread cream sauce over all.
Bake uncovered in 350 degree preheated oven for 50 minutes or top is lightly browned.
Let stand 15 minutes before serving.
Can be made the night before and reheated the next day.