

GREEK STYLE LASAGNE

BOTTOM: $\frac{1}{2}$ pkge 500gr macroni

2 eggs

$\frac{1}{3}$ cup grated parmesan cheese

FILLING: 1 $\frac{1}{2}$ lbs hamburger

2 cups sliced mushrooms

1 onion chopped

1 can 14 oz (398ml) spaghetti sauce

1 tsp garlic powder

1 tsp oregano & ^{1tsp} basil leaves

$\frac{1}{4}$ tsp each of salt, pepper, & cinnamon

TOPPING: $\frac{1}{3}$ cup butter or margerine

$\frac{1}{3}$ cup flour

$\frac{1}{3}$ cup parmesan cheese

3 cups milk

2 eggs slightly beaten, salt, pepper, & nutmeg to taste

BOTTOM: COOK macroni, then combine with eggs and cheese.
Spread in well greased baking dish, 13x9, set aside

FILLING: Brown beef with mushrooms & onion, drain. Stir in spahetti sauce, simmer uncovered while preparing topping.

TOPPING: Melt butter, stir in flour, cook and stir 5 mins. Gradually whisk in milk, cook and stir until bubbly & thickened. Season to taste s & p & nutmeg. Remove from heat and gradually stir in eggs. Return to stove, cook over low heat 1 minute

To assemble, spread meat filling over macaroni then spread topping over meat filling. Sprinkle with parmasesan cheese. Bake, uncvered 350 for 35 to 45 mins, or until brown .

Makes 8 to 10 servings,
Preparation time 45 mins.

