

# Dine In Style

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## RUSTIC TRADITIONS

### 7 Piece Dining Set \$1499

Includes: 44" x72" refectory trestle table with 2-18" leaves that insert into the ends to create a full 108" surface. 4 Oak/Black Side Chairs & 2 Arm Chairs. China Cabinet \$1399



### 5 Piece Dinette \$599

Includes 42"x60" table opens to 78", with 4 side chairs. Bench sold separately \$169.



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## SPAGHETTI BAKE

¾ pound ground beef  
½ cup chopped onions  
1-2 cloves garlic, minced  
14-oz. can diced tomatoes, undrained  
8-oz. can tomato sauce  
4 8-oz. cans mushrooms, drained  
1 tsp. sugar  
½ tsp. dried oregano  
½ tsp. salt  
¼ tsp. pepper  
¼ tsp. dried basil  
4 oz. spaghetti, broken, cooked and drained  
1 cup shredded mozzarella cheese  
Grated parmesan cheese (optional)

In a large pot, brown ground beef, onions and garlic. If using high-fat content ground beef, drain grease. Stir in undrained tomatoes, tomato sauce, mushrooms, sugar and all spices. You can also add ¼ tsp. or a pinch of other favorite Italian seasonings like thyme and parsley. Bring to a boil; boil gently, uncovered, for 20-25 minutes, stirring occasionally. While boiling meat mixture, use separate pot to cook spaghetti, as per package directions and drain. Add spaghetti to meat mixture. In a greased 13- by 9-inch baking dish, place half the spaghetti-meat mixture, sprinkle with 2/3 mozzarella cheese. Top with remaining spaghetti-meat mixture and sprinkle with remaining cheese. Bake at 375 degrees for 25-30 minutes. Serve with garlic or Italian bread and a salad.

Donna E. Daugherty  
Strattanville

## STROMBOLI

1 loaf frozen bread dough, thawed  
2 egg yolks  
1 Tbsp. grated parmesan cheese  
1 tsp. parsley  
½ tsp. garlic powder  
1 tsp. oregano  
¼ tsp. pepper  
2 Tbsp. vegetable oil  
12 oz. mozzarella cheese  
Egg white, beaten

Spread bread dough onto greased cookie sheet. Mix together egg yolks, parmesan cheese, parsley, garlic powder, oregano, pepper and oil. Spread mixture onto dough and top with mozzarella cheese. Roll up jellyroll-style. Place seam-side-down on cookie sheet and brush with egg white. Bake at 350 degrees for 30-40 minutes.

Phillip Miles  
Clarion-Limestone High School

## STUFFED HOT PEPPERS

1 pound bulk hot sausage  
½ medium onion, minced  
3 cloves garlic, minced  
1 tsp. Italian seasoning  
Salt and pepper to taste  
2 eggs  
½ cup seasoned bread crumbs  
12-15 banana peppers

Use gloves and cut tops off peppers. Slit down one side and scoop out seeds. Leave a few seeds in for more heat. Set aside. Mix all other ingredients together well as for a meatloaf. Stuff mixture into peppers and place into a baking dish to which a small amount of water has been added. Cover with foil and bake 40 minutes at 350 degrees. Remove from oven and add 1 jar of spaghetti sauce and 2 cups shredded cheddar. Return to oven, uncovered, for 8-10 minutes until cheese is melted.

Betty Liebmann  
Polk

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