

GREEK SPAGHETTI

1/4 c. butter

2 small onions, chopped

2 cloves garlic

1 tablespoon dried rosemary

1 lb ground beef

1 lb sausage

16 oz can chopped tomatoes (I use the spicy)

6 oz can tomato paste

1/2 c water

1 lb spaghetti (cooked)

1 lb velveeta

2 10 oz cans cream of mushroom

1 small can black olives

1 cup pepperoni

Melt butter, simmer onions, garlic and rosemary in butter. Cook until tender. Add beef & sausage and brown. Add tomatoes, tomato paste and 1/2 cup of water. Simmer. cook spaghetti until tender. Grease a large casserole. On bottom layer, layer 1/2 of meat mixture, add all of spaghetti, 1/2 of all cheese, and all of soup. Next add remainder of meat mixture, pepperoni, cheese and olives. Pour 1/2 cup of water across top. Bake at 325 until bubbly about 50 minutes.