

Cook meat and chopped onion in heavy iron skillet until done; reduce heat. Add tomato paste and sauce, garlic salt, pepper, and water. Cover skillet and simmer until fairly thick. Cook spaghetti until tender, drain. Place spaghetti in bowls. Cover with sauce.

QUIDA'S BAR B'QUE SHRIMP

Fannie Cannon

- 2 1/2 lb. raw shrimp (shell on)
- 3 Tbsp. worcestershire
- 2 sticks butter
- 1 Tbsp. season salt
- 1 Tbsp. salt

- Black pepper
- 2 bay leaves
- 2 Tbsp. olive oil
- Juice of 3 lemons

Melt butter. Combine all ingredients. Place in 9 x 13 pan. Turn occasionally. Broil shrimp for 15 minutes or until shrimp turn pink. (If possible, marinate for several hours)

POTATO SAUSAGE CASSEROLE

Fannie Cannon

- 1 lb. pork sausage
- 1 can cream of mushroom soup
- 3/4 c. milk
- 1/2 c. chopped onion

- 1/2 tsp. salt
- 1/4 tsp. pepper
- 3 c. sliced, peeled uncooked potatoes
- 2 c. shredded cheese

Cook sausage until no longer pink - drain and set aside. Combine soup, milk, onion, salt, and pepper. In a greased 2 qt. casserole dish layer 1/2 potatoes, 1/2 soup mixture, and 1/2 of the sausage. Repeat layers. Cover and bake at 350 degrees for 1 hour (until potatoes are tender) Sprinkle with cheese and bake uncovered for 2-3 minutes until cheese is melted.