

Bubble

MEATS & MAIN DISHES

SPAGHETTI SAUCE

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| 1 ½ lbs. ground chuck (may use
1 lb. chuck and ½ lb. Italian
sausage) | 3 or 4 cans tomato sauce |
| ¼ c. olive oil | 12 cans water |
| | 4 tbsp. sugar |

Season to Taste:

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| Basil (a lot) | Garlic |
| Minced onion | Salt |

Combine tomato sauce, oil, water, sugar, and seasonings. Cook for about 45 minutes then let simmer up to 3 hours (the longer the better). While sauce is cooking, brown meat until no longer pink; drain well and add to sauce. Serve over vermicelli with fresh French bread and red wine.

*Jane Sloan
Monroe, LA*

ROASTED LEMON CHICKEN

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| 1 whole chicken (2 - 2 ½ lbs) | 3 tbs. Mrs. Dash Lemon Pepper
seasoning |
| ¼ c. hot water | 1 tbs. oregano |
| 2 tsp. instant chicken bouillon | |

Preheat oven to 400°. Place chicken in a roasting pan. Combine hot water and chicken bouillon and pour over chicken. Combine lemon pepper and oregano. Coat chicken with spice mixture. Bake, covered with foil for 50 minutes. Remove foil and baste. Bake uncovered for an additional 15 minutes or until golden brown and chicken is done.

*Julie Holmes
Ruston, LA*

