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## SPAGHETTI PIZZA

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Joyce Pearce

1 lb. thin spaghetti  
15 oz. spaghetti sauce  
3 eggs  
1 ½ c. pepperoni slices

1 tsp. salt  
2 c. shredded mozzarella cheese  
1 c. milk

Cook spaghetti until tender; drain. Beat eggs, milk and salt together; toss with spaghetti. Spread mixture in a greased jelly roll pan or an 11x18 roasting pan. Pour spaghetti sauce on top. Arrange pepperoni in rows over sauce; sprinkle with cheese. Bake at 350° for 30 minutes. Let stand 5 minutes before cutting into squares.

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## SPICY CHICKEN AND SPAGHETTI

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Sierra Lee

1 (1 lb.) pkg. thin spaghetti  
1 (2 lb.) chicken fryer  
1 c. celery, chopped  
1 c. onion, chopped  
1 c. bell pepper, chopped  
2 (8 oz.) cans tomato sauce  
1 (24 oz.) bottle ketchup

2 T. margarine  
¼ c. worcestershire sauce  
½ c. sugar  
3 T. chili powder  
1 tsp. salt  
1 tsp. pepper

Boil chicken fryer for 1 hour. Remove chicken from broth, reserving broth for later use. Boil spaghetti in broth (reserving ½ c. for later use) for 30 minutes or until tender. Meanwhile, remove bones from chicken. Melt margarine in large saucepan. Sauté celery, onion and bell pepper in margarine. When tender, add tomato sauce, ketchup, worcestershire sauce, sugar, chili powder, salt, pepper, broth and chicken. Simmer for 30 minutes. Drain spaghetti. Pour sauce mixture over spaghetti and mix. Makes 12 servings.

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## STUFFED FRENCH BREAD

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Sandra Pardon

1 loaf French bread  
1 can cream of mushroom soup  
1 can cream of chicken soup

2 lbs. hamburger meat  
2 c. shredded cheese

Brown hamburger meat and drain. Add cream of mushroom and cream of chicken. Heat until warm. Preheat oven to 450°. Cut French bread in half long ways. Remove the middle of bread on each half. Put on

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