



BEEF NOODLE CASSEROLE

- 3 Pounds Ground Beef
- 2 Eggs, Beaten
- 1 ½ Cups Uncooked Oats
- 1 Clove Garlic, Crushed
- 1 Medium Onion, Minced
- 1 ½ Teaspoons Basil
- 2 Teaspoons Oregano
- 2 Teaspoons Salt
- ½ Teaspoon Pepper
- ½ Cup Shortening
- 6 Cups Water
- 1 Can Tomato Soup
- 2 Cans Tomato Sauce
- 2 Beef Bouillon Cubes
- 1 Bay Leaf
- 10 Ounces Spaghetti Noodles

DIRECTIONS

- 1. Combine ground beef, eggs, pats, garlic, onion, basil, oregano, salt and pepper in a large bowl.
- 2. Mix well; form into meatballs.
- 3. Brown meatballs in hot shortening and set aside.
- 4. Combine water, soup, sauce, bouillon, and bay leaf in a large Dutch oven.
- 5. Add noodles and bring to a boil.
- 6. Lower heat and simmer, uncovered, for 30 to 45 minutes.
- 7. Stir occasionally.
- 8. Serve meatballs over the noodles.