



IRISH ITALIAN SPAGHETTI

- 1 Onion, Chopped
- 2 Tablespoons Oil
- 1 Pound Ground Beef
- 1 Teaspoon Salt
- 1/2 Teaspoon Chili Powder
- 1/2 Teaspoon Tabasco Sauce
- 1/4 Teaspoon Black Pepper
- Dash Red Pepper
- 1 Can Condensed Cream of Mushroom Soup
- 1 Can Condensed Tomato Soup
- 8 Ounces Long Spaghetti
- 1/2 Cup Grated Parmesan Cheese

DIRECTIONS

1. Cook onion in oil until golden.
2. Add meat and seasonings, brown lightly.
3. Cover and simmer for 10 minutes.
4. Add soups, cover and simmer for 45 minutes.
5. Cook spaghetti in boiling salted water until al dente.
6. Drain and rinse with hot water.
7. Arrange spaghetti on a platter.
8. Pour sauce over the top.
9. Sprinkle with cheese.