



CHILI SPAGHETTI

- 8 Ounces Spaghetti
- 1/2 Cup Butter
- 1 Pound Ground Chuck
- 3 Medium Onions, Chopped
- 1/2 Cup Corn
- 10 1/2 Ounce Can Condensed Tomato Soup
- 17 Ounce Can Tomatoes
- 4 Ounce Can Mushrooms
- 4 Ounce Can Pimientos, Slivered
- 2 Tablespoons Chili Powder
- 1 Tablespoon Salt
- 1/4 Teaspoon Pepper
- 1 Teaspoon Sugar
- Grated Cheese

DIRECTIONS

1. Cook spaghetti al dente. Drain.
2. In a Dutch oven over medium heat, melt butter.
3. Add onions and chuck. Sauté until browned.
4. Add spaghetti, corn, tomato soup, tomatoes, mushrooms, pimiento, chili powder, salt, pepper and sugar. Mix thoroughly.
5. Cook over low heat, covered, for 1 hour.
6. Stir occasionally.
7. Turn off heat and let stand for 30 minutes.
8. Serve topped with cheese.