



SPAGHETTI CREOLE

- 2 Slices Bacon, Diced
- ¼ Pound Onions, Diced
- ½ Green Bell Pepper, Diced
- ½ Pound Ground Beef
- 1 Cup Stewed Tomatoes
- 1 Cup Lima Beans
- 1 ½ Cups Cooked Spaghetti
- Salt and Pepper To Taste

DIRECTIONS

1. Fry bacon until crisp.
2. Remove bacon from pan and sauté onions and bell pepper in bacon drippings.
3. Fry beef until well browned with onions.
4. Add tomatoes, lima beans, spaghetti, onion and pepper.
5. Blend thoroughly.
6. When mixture begins to simmer add salt and pepper.
7. Simmer for 10 to 15 minutes.