

# Pastitsio

**1 pounds macaroni**  
**2 pounds hamburger**  
**1 pounds grated cheese**  
**3 small onions**  
**½ 6 ounce can tomato paste**  
**3 eggs**  
**1 stick of butter**  
**½ cup wine**  
**salt and pepper to taste**

**Boil macaroni in salted water, drain and return to the pan. Prepare meat sauce by frying the chopped onions in a little butter, adding the meat, tomato paste, wine and seasonings. Cook until the meat is done adding a little more wine if needed. Pour the melted butter over the macaroni and  $\frac{3}{4}$  of the cheese, saving the rest for the top, and the eggs slightly beaten. Mix the macaroni carefully to blend ingredients. Spread half the macaroni in bottom of baking pan: cover entirely with the meat sauce. Spread rest of macaroni on top.**

## **Cream Sauce recipe for the top of the Pastitsio**

**1 quarts milk**  
**2 eggs**  
**3 Tablespoons corn starch or flour**  
**salt**  
**1 stick of butter melted**

**Put butter in pan and add the corn starch/ flour and milk, stirring all the while. Cook over a low flame until thickened. Add salt and remove from stove. When cooled slightly, add the beaten eggs and mix well. Spread the cream sauce over the macaroni and sprinkl  
Spread the cream sauce (recipe below) over the macaroni and sprinkle with the remaining grated cheese. Bake at 350 for 40 minutes or until brown. Cut into squares and serve e with the remaining grated cheese. Bake at 350 for 40 minutes or until brown. Cut into squares and serve.**