

Baked Pizza Spaghetti

Amount	Measure	Ingredient - Preparation Method
2	small	onions - chopped
1	small	green bell pepper - chopped
2	tablespoons	olive oil
8	cloves	garlic - minced
3	tablespoons	steak sauce
2	pounds	ground beef
3	tablespoons	oregano
		freshly ground black pepper
1	teaspoon	salt
1	14 oz	can tomato sauce
1	2.5 oz	can tomato paste
2	14 oz	can diced tomatoes - italian style
2/3	cup	red wine
1	pinch	sugar
1	pound	spaghetti - al dente
1	pound	sharp cheddar cheese - thinly sliced
1/2	cup	freshly grated parmesan
1	large	stick pepperoni - thinly sliced

Saute onions and bell peppers in olive oil until tender. Add garlic about half way through. Work the steak sauce into the raw ground beef. Remove veges from pan and set aside. Add ground beef to pan and brown beef with 1/2 tbsp of oregano, black pepper and 1/2 tspn salt. Drain fat. Add veges back. Add tomato sauce, paste and 1.5 cans diced tomatoes.

Gradually add remaining oregano and wine, stirring occassionally. Simmer for 25 minutes. Add pinch of sugar. Add cooked spaghetti and mix thoroughly. Pour 1/2 of the mixture into greased baking pan. Top with sliced cheddar cheese. Add remaining mixture and top with mozzarella and parmesan.. Add pepperoni slices 5 minutes before removing from oven. Bake 20 minutes at 375.