

Mississippi Bacon Spaghetti

Servings : 6

Amount	Measure	Ingredient - Preparation Method
8	ounces	spaghetti
1	pound	bacon - sliced
1	medium	onion - chopped
1		red bell pepper - seeded and chopped
16	ounces	crushed tomatoes with juice
1	teaspoon	dried oregano
1	teaspoon	sweet paprika
		salt and pepper
1	cup	parmesan cheese - grated

Preheat oven to 350. Butter a 2 qt baking dish.

Cook spaghetti until tender, about 10 minutes and drain.

Cut all but 5 slices bacon into 1/2" pieces and reserve slices. Fry pieces in a large skillet over medium heat till lightly browned. Add the onion and pepper and stir until softened, about 5 minutes. Drain on paper towels.

In a bowl, combine spaghetti, bacon, vegetables, tomatoes, oregano, paprika, and salt and pepper and toss till well blended. Transfer to baking dish, sprinkle cheese on top and cover with bacon slices. Bake for 45 minutes, then crisp bacon under broiler.