

Lamb n Mac Pastitsio Beef Too

Notes

1 lblamb, ground 90% lean (**beef**)
1 ½ cuppicante sauce (**mild**)
1 (**8 oz can**) .tomato sauce
1 tbspsugar
½ tspallspice ground
½ tspcinnamon ground
⅛ tspnutmeg ground twice
8 ozelbow macaroni uncooked
3 tbspbutter
3 tbspflour all-purpose
1 ½ cupmilk
2eggs, beaten
½ cupParmesan cheese
Salt n Pepper (to taste)

1. Brown beef in large skillet over medium-high heat, add picante sauce, tomato sauce, sugar, allspice, cinnamon and ⅛ teaspoon nutmeg. Reduce heat and simmer, uncovered, 10 minutes, stirring frequently.
2. Cook macaroni according to package directions; drain. Place in prepared baking dish.
3. Melt butter in medium saucepan add flour, mix until smooth, add milk and ⅛ teaspoon nutmeg to thicken.
4. Remove from heat. Add about ½ cup white sauce mixture to eggs; stir to blend thoroughly, then mix back into remaining white sauce. Stir in Parmesan cheese.
5. Mix about ½ cup white sauce into macaroni; toss to coat completely. Place into a 9-inch square baking dish with nonstick cooking spray.
6. Spread meat sauce over macaroni. Top with remaining white sauce.
7. Bake, 350 F, uncovered, 30 to 40 minutes or until knife inserted into center comes out clean. Let stand 15 to 20 minutes.