

## **Rolled Steak And Spaghetti**

Flatten a flank steak on a board and season it with salt and pepper. Combine 1 package Pepperidge Farm Stuffing with ½ cup grated Parmesan cheese, 3 tablespoons chopped parsley, and 1 small sweet onion, minced. Spread this stuffing on the flank and roll it tightly, beginning at the narrow end. Tie the roll firmly with kitchen string. Brown the roll on all sides in hot olive oil in a Dutch oven. At the same time, brown ½ pound ground pork shoulder. Add a number 3 can of Italian style plum tomatoes, forced through a strainer to eliminate the seeds, 2 tablespoons sweet basil and ½ teaspoon oregano, both chopped, 1 clove garlic, crushed, and a bay leaf. Cook gently, stirring from time to time, for about 25 minutes. Add a 6 ounce can of concentrated tomato paste mixed with ½ cup water, and cover the pot. Cook very slowly for about 2 hours, until the sauce is thick and the meat tender. Transfer the meat to a serving platter and carve it in slices 1½" thick. Pour a little of the sauce over the meat and sprinkle generously with grated Parmesan cheese. Serve the rest of the sauce with spaghetti cooked until barely tender and still firm.

## **Baked Macaroni And Cheese**

8 ounces elbow macaroni  
¼ cup butter or margarine  
¼ cup all purpose flour  
1 teaspoon salt

1 large tomato, sliced  
1/8 teaspoon pepper  
2 cups milk  
2 cups Cheddar cheese, grated

(1) Preheat oven to 375°F. Cook macaroni as package directs; drain. (2) Meanwhile, melt butter in medium saucepan. Remove from heat. Stir in flour, salt, and pepper until smooth. Gradually stir in milk. Bring to boiling, stirring. Reduce heat, and simmer mixture 1 minute. Remove from heat. (3) Stir in 1½ cups cheese and the macaroni. Pour into a 1½ quart, shallow casserole. Arrange tomato slices over top. Sprinkle remaining cheese over top. (4) Bake 15 minutes, or until cheese is golden brown.