

Mostaccioli with Meat Sauce

3 Tablespoon oil or meat drippings
2 Cloves garlic
1 Pound ground beef
1/2 Cup Chopped Onion
1 # 303 can tomatoes
1 6oz can tomato paste
1/4 Teaspoon oregano
1/4 Teaspoon Basil
1 Teaspoon salt
1/2 Teaspoon pepper
1 Tablespoon sugar
1 Tablespoon chopped parsley

Heat oil in heavy skillet. With a fork, mash 2 cloves of garlic in the hot oil and brown. Remove garlic fragments. Add beef and onion, fry until brown. Add tomatoes and mix with the meat, mashing up the tomatoes. Add tomato paste and seasonings. Stir well, add 2 cups of water. Bring to a boiling point, reduce heat and cook slowly until thickened. Cook contents of this pkg. according to basic cooking directions. After draining, pour on serving platter. Mix part of the sauce with the Mostaccioli. Pour remainder of the sauce on top. Sprinkle with grated Parmesan or sharp cheese, if desired.