

# Pastitsio

## Ingredients

2 lbs hamburger	2 tbs olive oil
1 large yellow onion, chopped	½ cup chopped parsley
1 clove crushed garlic	½ tsp cinnamon
16 oz tomato sauce	½ cup white wine
1 lb pasta	1 stick butter, melted
3 eggs, beaten	4 cups white sauce
1 cup grated parmesan cheese	

## Instructions

**Sauté** the hamburger and onion in the oil, when the onions are clear, **add** the parsley, garlic, cinnamon, tomato sauce. **Simmer** for 30 minutes. **Boil** the pasta until not quite tender, **drain** and soak in cold water. When the sauce is done, **drain** the cold noodles and place in a large bowl. **Add** the butter, 3 eggs, and ¾ cup Parmesan cheese. **Toss** with the noodles, and place half the mixture in a buttered baking dish. **Add** the meat sauce. **Place** the rest of the noodles on top and **cover** with the white sauce. **Top** with remaining grated cheese. **Bake** at 350 for about 1 hour or until the top is bubbly.

# White Sauce

## Ingredients

4 cups milk	½ cup butter
6 tbs flour	
1 pinch each of cinnamon, salt and pepper	

## Instructions

**Melt** the butter, and **stir** in the flour, salt, pepper and cinnamon. **Heat** the flour and butter until bubbling but do not brown. **Stir** in the milk, and continue **stirring** until sauce thickens.