

Boy Scout Beef/Macaroni Dinner

Bill Cousins (This came from when I was a Patrol Leader... just a short time ago, of course!)

Slowly brown.....

- 1 lb. ground beef
- 1/3 cup onion
- 1/2 cup chopped green pepper

Pour off the grease. Meanwhile, boil 1½ cup elbow macaroni until nearly done. Add macaroni to ground beef, peppers, and onions.

Stir in.....

- 2 8 oz. Cans of tomato sauce
- 1 8 oz. Can of whole tomatoes (cut up)
- 1 tsp. salt
- ¼ tsp. black pepper
- 1 tablespoon Worcestershire sauce

Cover skillet and simmer slowly 20 minutes or so the macaroni and vegetables are done and all the flavors well blended. Add a little water if necessary and stir occasionally to keep the macaroni from sticking. When it is done, you can add a little sharp cheddar cheese on top if you want..... Careful... this recipe will serve about 3... make enough! It goes fast and tastes great outside!