

## **Mardi-Gras Hash**

### **INGREDIENTS:**

6 strips bacon  
1 package (5 ounces) noodles  
1/3 C chopped onion  
1/3 C chopped green pepper  
1/3 C chopped celery  
1 1/2 lb lean ground beef  
1 lb American cheese, grated  
1 can (6 oz) tomato paste  
1 can (1 lb) green peas, drained  
2 cans (3 oz each) mushrooms, drained  
1 tsp Worcestershire sauce  
1 C soft breadcrumbs  
Salt & pepper

### **DIRECTIONS:**

FRY bacon crisp, crumble & set aside. Reserve bacon drippings.

COOK noodles just underdone in boiling salted water & drain.

SAUTE onion, green pepper, celery & meat in bacon drippings till brown.

ADD half the grated cheese & stir till melted.

MIX in tomato paste, green peas, mushrooms & Worcestershire sauce.

ADD cooked noodles - season with salt & pepper.

PUT IN 2-qt baking dish. Sprinkle with remaining cheese, cover with bread crumbs & sprinkle bacon over all.

BAKE in 300 °F oven 45 minutes.

Serves: 6-8