

*Jack  
Gore*

~~★~~ *Kids loved*

# Ground Beef Macaroni Skillet

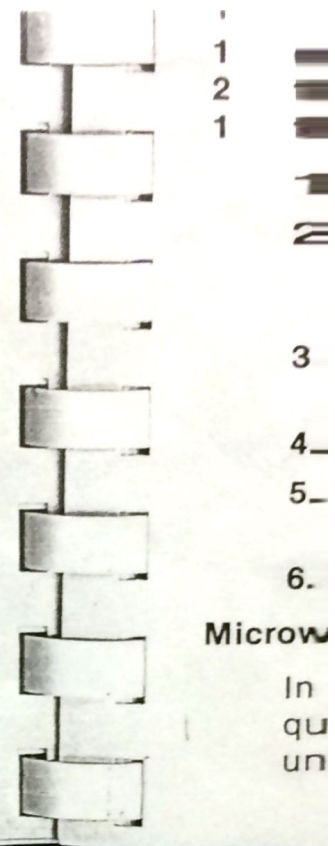
Serves 6

Here is a skillet meal that is ready in less than 30 minutes. Sometimes I hear of family members that don't like pieces of tomato in casserole type dishes. Use tomato juice for the perfect solution. Let me warn you—everyone will ask for seconds.

- 1 pound ground beef
- 1 medium onion, chopped
- 3 cups tomato juice
- 1 tablespoon Worcestershire sauce

*1 lb. round / ground turkey*

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## Ground Beef Macaroni Skillet (continued)

- 1 tablespoon vinegar
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 teaspoon dry mustard
- 1 cup uncooked elbow macaroni

*add green peppers 1/2 cup water*

1. Brown hamburger and onion in 12" skillet. Drain off excess fat.
2. Add tomato juice, Worcestershire sauce, vinegar, salt, pepper, mustard and macaroni.
3. Bring to boil; reduce heat. Cover and simmer 20 minutes or until macaroni is tender. Stir occasionally during cooking.

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