

Pastisio

Ingredients:

1 lb ground beef
4-½ cups Romano grated cheese
1-½ pounds macaroni
1 tablespoons tomato paste
2 cloves garlic, minced
½ pound butter
1 cup onions chopped
¼ teaspoon allspice
1-½ quarts milk
1 eggs
2 tablespoons cornstarch

Preparation:

Make the inner filling: Brown the ground beef with onions, garlic, all spice, tomato paste and a teaspoon of butter. Drain the excess fat as you cook.

Prepare the macaroni: Boil the macaroni in salted water. Cook only until half done. Drain the water. Divide grated cheese in half leaving ½ cup for the cream sauce. In a baking pan 15 x 9-1/2 x 2 inches, line with half macaroni, then sear with half of the hot butter; sprinkle with grated cheese. Spread meat filling evenly over macaroni. Add the remaining macaroni, hot butter and cheese.

Prepare the cream Sauce: In a large saucepan, beat the eggs until well mixed (it will have lots of tiny air bubbles when it is well mixed). Dissolve cornstarch in a small amount of milk, then add to egg mixture along with the rest of the milk. Heat only to warm stirring constantly. More cheese can be added (as much as half a cup). Pour cream sauce slowly over entire surface of the macaroni, allowing mixture to seep through. Bake at 425 degrees for 15 minutes, until it forms a light crust on top; then reduce heat to 350 degrees and bake an additional 45 minutes. Cool slightly and cut into 2-1/2 inch squares for serving.