

I discovered this week's recipe years ago, when I was trying to come up with some good meatless meals to serve during Lent. It was a big hit with my family, mainly because when I first served it to them, I did not reveal the ingredients. My motto has always been "try it first, then I'll tell you what is in it". When I fixed this at the Dolph House, it was one of my most popular dishes - the ladies who worked at Peoples Savings and Loan liked it so much, that they made me promise to call them on the days it was served, so they could join us for lunch. Teachers also loved this one, and requested it on days that they had Teachers Institutes. So don't be afraid to try this one, I think you will enjoy it and of course, it is EASY!

FLORENTINE SPAGHETTI

- 2 - 10 oz packages of chopped spinach, cooked & drained
- 8 oz ^{thin} spaghetti, cooked & drained
- 1/2 cup chopped onion, cooked with spinach
- 1/2 cup Parmesan cheese
- 4 Tablespoons butter
- 2 eggs, slightly beaten
- 4 oz jar chopped pimentos

- 1 - 32 oz jar of you favorite meatless spaghetti sauce
- 4 Tablespoons butter
- 2 cups sliced mushrooms, fresh or canned
- little garlic powder*

don't add eggs until cooled

Combine spinach, onions, spaghetti, Parmesan cheese, eggs, butter and pimentos in a large bowl. Mix thoroughly, and transfer to a greased 9 x 13 pan. Cover with foil and bake in 375 oven for 25 minutes. When done, cut into squares and serve topped with sauce. To prepare sauce, saute mushrooms in butter and then add spaghetti sauce and heat until warm. Serves 6 to 8.

HELPFUL HINTS: This is absolutely wonderful with a salad and garlic bread.

I have served this on many special occasions, not just during Lent. In our home, whenever it is someone's birthday, they get to choose their favorite meal, and believe it or not, Florentine Spaghetti is requested most often.

Combine spaghetti + butter + parm