

Elbow Macaroni Creole

1/2 pkg. Mueller's Elbow Macaroni

1 lb. sausage

4 T sausage fat

1 med. onion chopped

1 gr. pepper chopped

1 no. 2 1/2 can tomatoes (3 1/2 c)

1 t salt

1/8 t pepper

1 1/2 t sugar

Buttered bread crumbs

Fry sausage & cut into sm. pieces; sauté onion and green pepper in fat until soft, add tomatoes & seasoning & simmer 15

Cook elbow mac. as directed and arrange in alternate layers ^{min.} & sausage

✓ Tomato mixture in baking dish. Top w/ buttered crumbs

Bake 30 min. @ 350° —

makes 6

Double