Thrifty Meat Scallop

Ingredients

- 2 cans spaghetti in tomato sauce (Franco-American or similar - see Editor's Notes)
- 1 1/2 cups leftover beef, ham, corned beef, or combination, chopped or ground
- 3/4 tsp salt
- 1/2 tsp pepper
- Buttered bread crumbs (for topping)

Instructions

1. Chop or grind leftover meat and combine with salt and pepper.
2. In a shallow greased baking dish, arrange alternating layers of canned spaghetti and seasoned meat, finishing with a spaghetti layer on top.
3. Cover with buttered bread crumbs.
4. Bake at 375°F for approximately 20 minutes, until heated through and crumbs are lightly browned.
5. Serve with fried apple rings.

Editor's Notes

- **"Canned spaghetti"** = spaghetti in tomato sauce, noodles and sauce together. Franco-American Spaghetti was the dominant period brand; Chef Boyardee is the modern equivalent.
- **"Hot oven 275"** on original card is almost certainly an error - 275°F is not a hot oven by any period definition. Hot oven typically means 400-425°F in mid-century terminology; 375°F recommended as a conservative correction that heats through without overcooking.

Thrifty Meat Scallop.

2 cans spaghettis - ¼ tsps pepper
1½ cups left-ones - beef or - Buttered bread
combination ham - corn beef - crumbs.
¾ tsps salt -

Chop-nigh. grind meat add seasonings.
Arrange in alternate layers in shallow
greased baking dish - finishing with spaghetti
Cover with buttered crumbs. Bake in hot oven 375°
till scallop is heated through and crumbs are
slightly browned. about 20 minutes. Excellent

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with fried apple rings.

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