

COWBOY SPAGHETTI

PreP Time:

10 min

COOK Time:

20 min

serves:

4 servings

INGREDIENTS

- 1 POUND SPAGHETTI
- SALT
- 1 TABLESPOON extra-virgin OLIVE OIL, 1 TURN OF THE Pan
- 3 SLICES SMOKY BACON, CHOPPED
- 1 POUND GROUND SIRLOIN
- 1 MEDIUM ONION, CHOPPED
- 3 TO 4 CLOVES GARLIC, CHOPPED
- GROUND BLACK PEPPER
- 2 TEASPOONS HOT SAUCE, EYEBALL IT
- 1 TABLESPOON WORCESTERSHIRE SAUCE, EYEBALL IT
- 1/2 CUP BEER
- 1 (14-ounce) can, CHOPPED OR CRUSHED FIRE ROASTED TOMATOES
- 1 (8-ounces) can, TOMATO SAUCE
- 8 OUNCES SHARP CHEDDAR
- 4 SCALLIONS, CHOPPED

DIRECTIONS

HEAT A POT OF WATER TO A BOIL. ADD SPAGHETTI AND SALT THE WATER. COOK TO AL DENTE OR WITH A BITE TO IT.

HEAT A DEEP SKILLET OVER MEDIUM-HIGH HEAT. ADD extra-virgin OLIVE OIL AND BACON. BROWN AND CRISP BACON, 5 minutes, remove WITH A SLOTTED SPOON. DRAIN OFF A LITTLE excess FAT IF NECESSARY. Leave JUST ENOUGH TO COAT THE BOTTOM OF THE SKILLET. ADD BEEF AND CRUMBLE IT AS IT BROWNS, 3 TO 4 minutes. ADD ONIONS, GARLIC AND STIR INTO MEAT. SEASON THE MEAT WITH SALT AND PEPPER, HOT SAUCE AND WORCESTERSHIRE. ADD 1/2 CUP BEER AND DEGLAZE THE Pan. COOK 5 TO 6 minutes more THEN STIR IN TOMATOES AND TOMATO SAUCE.

ADD HOT SPAGHETTI TO MEAT AND SAUCE AND COMBINE. ADJUST SEASONINGS AND SERVE UP PASTA IN SHALLOW BOWLS. GRATE SOME CHEESE OVER THE PASTA AND SPRINKLE WITH SCALLIONS. GARNISH WITH

CRISP Bacon