Spaghetti with Meat Sauce & Garlic Toast

**Meatsauce:**

1/2 pound lean ground beef
1/2 packet seasoning

1/2 can tomato paste

1c water

Whisk together water, seasoning and tomato paste in a saucepan until well blended. Bring to a boil, then reduce heat and simmer.

In a frying pan, brown beef until no longer pink. When cooked, add to sauce and simmer until noodles are done.

**Pasta:**

6oz Spaghetti Noodles

Fill Dutch oven 2/3 full with water. Place lid on top and bring to a boil over high heat.

When boiling, remove lid and put in spaghetti noodles. Reduce heat to medium high and boil for 8-10 min until al dente.

Drain noodles in colander and serve immediately.

**Garlic Toast**

½ loaf French bread

4T butter or margarine

2t garlic powder

½ t garlic salt

Mix together butter, garlic powder and garlic salt then spread onto sliced bread. Place under broiler until golden brown. Don’t forget to vent the oven and stand clear!