**Pastitio**

A three part Greek lasagna

**Meat sauce:**

150 gm ground beef

50 mL cooking wine

¼ onion

1 clove garlic

1 cinnamon stick

1 clove

2 mL oregano

½ can tomatoes, pureed

1. Brown beef, add onions and garlic cook until soft.
2. Add wine, cook off.
3. Add tomatoes and spices, cook for 30 min.
4. Remove clove and cinnamon stick.

**Pasta:**

375 mL penne

1 egg

40 mL feta or parmesan

1. Bring a medium pot of water to a boil. Add pasta, cook for 9 minutes, drain.
2. Add cheese and egg. Stir well.
3. Once béchamel is ready, add about ¼-1/3 of it to pasta. Stir well.

**Bechamel:**

45 mL margarine

45 mL flour

500 mL milk, warmed

Salt, pepper, nutmeg (just a teeny tiny bit)

1 egg

30 mL parmesan

1. Melt margarine, add flour and cook for 1 minute.
2. Add milk slowly stirring well.
3. Add seasonings.
4. Add egg by tempering it, then parmesan

**Assembly:**

Layer pasta in the bottom of a large, greased casserole dish.

Layer meat sauce on top

Layer béchamel over meat sauce.

Bake at 350 for 3o minutes.