

SHERRIE LANERI SPAGHETTI PIE

INGREDIENTS:

8 OZ. **OUR BEST** SPAGHETTI, COOKED AND DRAINED
2 TABLESPOONS OLIVE OIL OR BUTTER
2 LARGE EGGS, WELL BEATEN
1 CUP SHREDDED PARMESAN CHEESE
1 CUP RICOTTA CHEESE
1 CUP SPAGHETTI SAUCE
¼ CUP SHREDDED MOZZARELLA CHEESE

DIRECTIONS:

LIGHTLY GREASE A 9 OR 10 INCH PIE PLATE AND SET ASIDE. TOSS HOT SPAGHETTI WITH OLIVE OIL OR BUTTER. COMBINE EGG AND ½ CUP PARMESAN CHEESE. STIR INTO SPAGHETTI. POUR SPAGHETTI MIXTURE INTO GREASED PIE PLATE. FORM INTO A "CRUST". SPREAD RICOTTA OVER BOTTOM OF SPAGHETTI CRUST. TOP WITH SPAGHETTI SAUCE. BAKE UNCOVERED AT 350 DEGREES FOR 25 MINUTES IN A 10 INCH PLATE OR 30 MINUTES FOR A 9 INCH PLATE. TOP WITH MOZZARELLA CHEESE AND BAKE 5 MINUTES MORE UNTIL CHEESE MELTS. REMOVE FROM OVEN AND SPRINKLE WITH RESERVED ½ CUP PARMESAN CHEESE. COOL 10 MINUTES BEFORE CUTTING WEDGES. MAKES 6 SERVINGS.