



# Tender Beefy Macaroni

## 01 | Art of Catering Recopie

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The Art of Cooking: Soul of the Caribbean

### Method

1. Preheat oven to 350 degrees F.
2. Melt butter in large skillet over medium heat.
3. Add macaroni and stir to coat.
4. Add beef and cook until brown, about 10 minutes. Pour off drippings.
5. Stir in tomato juice. Bring to boil.
6. Mix in onion, garlic powder, oregano and chili powder. Season the mixture with salt and pepper.
7. Transfer to a 9 x 13 inch baking dish.
8. Cover and bake until macaroni is tender, about 20 minutes.
9. Top with cheese. Bake uncovered until cheese melts, about 10 minutes.

### Ingredients

- 1 tablespoon butter
- 1-1/2 cups uncooked macaroni
- 1 pound lean ground beef
- 2 cups tomato juice
- 1 medium onion, chopped
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried oregano, crumbled
- 1/4 teaspoon chili powder
- Salt and pepper
- 1-1/2 cups grated cheddar cheese