

Spaghetti Pie

Pantry-made Cream Cheese (makes 4 oz.)

3/4 cup Heavy Cream Powder
1 1/2 cup warm water
1/4 tsp. salt
2 1/4 tsp. white vinegar

Supplies:

Cheesecloth
Deep dish pie plate
paper towel (for rehydrating the cheese)

Spaghetti Pie

(*1 recipe Pantry-made Cream Cheese)

12 oz. thin spaghetti or vermicelli noodles
2 1/2 cups freeze dried ground beef
3/4 cup freeze dried onion flakes
2 cups water
1/2 tsp. garlic powder
1/2 tsp. dried oregano
1 tsp. dried basil
1 tsp. salt
1/2 tsp. black pepper
1 (28 oz.) can crushed tomatoes
1 (16 oz.) can tomato sauce
1/2 cup sour cream powder (mixed with 2 TBS water)
3/4 cup freeze dried mozzarella cheese (rehydrated using 3/4 cup water)
3/4 cup Parmesan cheese
4 quarts water (for boiling)

Prepare cream cheese at least 2-3 hours ahead of time. Ideally, for the thickest and creamiest cream cheese, it's best to allow it to strain for 6-8 hours. To do this, heat 1 1/2 cup water over medium heat. Once warm, add the powdered heavy cream and combine until smooth. Heat all just until boiling. Remove from heat and add 2 tsp. vinegar. Turn down the heat to medium-low and stir until the cream begins separating into curds. Pour into a colander draped with cheesecloth and allow to strain. Return the "milky" whey (from the first strain) to the pot, adding 1/4 tsp. vinegar to curd. Strain a second time through the cheesecloth. Once strained curds have cooled to room temperature, you can (gently) squeeze the ball of cheesecloth to remove the remaining whey or allow to continue to strain overnight. Once ready, transfer the soft cheese to a bowl and add salt. To "cream" it, blend with a mixer or egg beater until smooth.

Rehydrate ground beef and onions using 2 cups hot water. Allow to soak for 10 minutes; drain excess water. Lightly spray the pie dish with cooking spray.

In a large skillet, combine the ground beef and onions, crushed tomatoes, tomato sauce, garlic powder, oregano, basil, salt and pepper. Heat, covered, to simmer. Once the lid and sauce are hot, transfer to a Wonder Oven to continue simmering while continuing on with the recipe.

Rehydrate the freeze dried mozzarella cheese. To do this, add water (room temperature or cool), in a shallow dish soaking for 3-5 minutes. Drain and transfer to a plate lined with paper towel. Blot dry with additional paper towel and set aside. Separately, combine the sour cream powder with 2 TBS water and whisk until smooth.

Heat 4 quarts of water to boiling. Salt the water and cook the pasta for 5-6 minutes until al dente. Drain and immediately add the prepared cream cheese, using tongs to gently lift the pasta up and over until the cream cheese is mostly melted. Add in the sour cream mixture, 1/2 cup of the prepared mozzarella cheese and 1/2 cup of the Parmesan cheese. Add 2 cups of the simmered sauce, reserving the remaining sauce for serving. Mix all together and pour into prepared pie dish. Using the back end of a spatula, press the noodles into the dish and flatten the top evenly. Sprinkle with remaining mozzarella and Parmesan cheese.

Bake at 375 for 20 minutes. Allow to stand for 10 minutes before cutting and serving. Cut into slices and serve with remaining red sauce.