

Italian Beef Patties – Mom, from Washington Post

1½ lbs ground beef
1 tsp salt
1 clove garlic, minced
1 (6-oz) can tomato paste
2 eggs
¼ cup dry bread crumbs
¼ cup grated parmesan
12 oz tomato sauce
2 Tablespoons minced parsley (dry) times 2
1 tsp dry oregano times 2
½ tsp dry basil times 2
6 mozzarella slices
(opt) 6 green pepper rings

Combine beef, salt, garlic, 1 Tbl tomato paste, egg, bread crumbs, Parmesan cheese, and half of spices. Shape into 6 patties.

Brown patties on both sides in a skillet. Drain excess fat.

Combine remaining tomato paste with tomato sauce and the other half of the spices: parsley, oregano, and basil. Pour over patties.

Top with mozzarella cheese and pepper rings.

Simmer, covered, 15-20 min.

Serve with rice or noodles. [6 servings]