

## Bacon, Beef & Mushroom Ragu (Main Courses)



3 to 4 slices of bacon, chopped  
¼ lb. cremini mushrooms, chopped  
2 to 3 Tbsp. Halladay's Rustic Tuscan Seasoning  
1 lb. ground beef  
1 medium onion, finely chopped  
3 Tbsp. tomato paste  
2 cups beef stock  
1 lb. ziti or pasta of choice  
Grated parmesan cheese, for topping

Bring a large pot of water to a boil. Meanwhile, in a deep skillet cook bacon until crispy. Add mushrooms and seasoning. Cook until mushrooms brown, about 4 minutes. Add the beef and cook, breaking up into small pieces with a spatula, until browned, about 5 minutes. Add onion, cover and cook until softened, about 5 minutes. Add tomato paste and cook another minute. Add stock, reduce heat to low and simmer while pasta cooks. Salt the water and cook pasta until al dente. Drain, reserving ½ cup of the pasta cooking water. Return pasta and cooking water to the hot pot. Toss with half the ragu. Serve pasta topped with remaining ragu and cheese.