

Stuffed Shells

12 oz Jumbo Shells
1# ground beef
½ # ground pork
1/3 cup onion, chopped
¼ cup celery, chopped
1/3 cup parmesan cheese
1 t salt
1 tsp minced garlic
1/3 cup cooking sherry
1/3 cup dry bread crumbs
2 T butter or margarine

1 jar Newman's Own Marinara sauce
2 cups mozzarella cheese

Cook and drain 22-24 shells according to box directions.

Brown beef and pork, drain and add onion, celery, and garlic, cook until tender. Turn off and remove from heat, adding wine, parmesan cheese, salt, and bread crumbs. Cool mixture enough to handle.

Loosely stuff shells with meat mixture. Dot with margarine and pour sauce over shells. Cover and bake at 350' 35 minutes or until warmed through.

Sprinkle with mozzarella cheese before serving.