Jumbo Pasta Shells with Cheese Filling

3 lbs. ricotta cheese

½ lb. mozzarella cheese, diced

2 eggs

½ cup grated Parmesan cheese

1 Tbsp chopped parsley

Salt and pepper to taste and if desired add chopped nuts and raisins

2-15 oz. jars or a 32 oz. jar spaghetti sauce

2 lb. cooked ground beef

1 onion

Mix ricotta, mozzarella, eggs, grated cheese and chopped parsley. Season with salt, pepper and nutmeg. Mix until well blended. To obtain best results and for greatest ease of filling, cook as follows:

Into 5 qt. of salted boiling water, place the jumbo shells and parboil for 9 minutes, stirring occasionally. Drain at once in a colander. Fill parboiled shells immediately with filling mixture using butter knife or teaspoon.

Cover bottom of baking dish with sauce. Arrange filled shells side by side in a single layer in baking dish. Pour remaining sauce over the filled shells and bake in oven at 350 degrees for about 30 minutes. Sprinkle grated cheese and server piping hot.