

# **Casserole Crazy**

VJJE Publishing Co.

# Table of Contents

<a href="#"><u>Introduction</u></a> .....	1
<a href="#"><u>Personalized Cooking Aprons</u></a> .....	2
<a href="#"><u>Amish Yum-a-Setta</u></a> .....	3
<a href="#"><u>Apricot Casserole</u></a> .....	4
<a href="#"><u>Artichoke Casserole</u></a> .....	5
<a href="#"><u>Asparagus and Cheese Casserole</u></a> .....	6
<a href="#"><u>Asparagus Casserole</u></a> .....	7
<a href="#"><u>Asparagus Casserole</u></a> .....	8
<a href="#"><u>Asparagus-Almond Casserole</u></a> .....	9
<a href="#"><u>Avocado Chicken Casserole</u></a> .....	10
<a href="#"><u>Awesome and Easy Creamy Corn Casserole</u></a> .....	11
<a href="#"><u>Aztec Pudding</u></a> .....	12
<a href="#"><u>Baked Cheese Garlic Grits</u></a> .....	13
<a href="#"><u>Baked Chicken and Dumplings</u></a> .....	14
<a href="#"><u>Baked Chicken Salad Casserole</u></a> .....	15
<a href="#"><u>Baked Chile Cheese Corn</u></a> .....	16
<a href="#"><u>Baked Corn Casserole</u></a> .....	17
<a href="#"><u>Baked Pork Chops</u></a> .....	18
<a href="#"><u>Baked Pork Chops and Noodles</u></a> .....	19
<a href="#"><u>Baked Potato Casserole</u></a> .....	20
<a href="#"><u>Baked Spinach Casserole</u></a> .....	21
<a href="#"><u>Barley with Brown Butter and Scallions</u></a> .....	22
<a href="#"><u>Bavarian Kraut Casserole</u></a> .....	23
<a href="#"><u>Beans and Wieners Under Cornbread</u></a> .....	24

# Table of Contents

<a href="#"><u>Beef and Mushroom Casserole</u></a> .....	25
<a href="#"><u>Beef and Noodle Bowl</u></a> .....	26
<a href="#"><u>Beef Chili Cheese Fries</u></a> .....	27
<a href="#"><u>Beef Stew Casserole</u></a> .....	29
<a href="#"><u>Beefy Tater Tot Casserole</u></a> .....	30
<a href="#"><u>Bistro in a Pot</u></a> .....	31
<a href="#"><u>Black Bean Casserole Ole</u></a> .....	32
<a href="#"><u>Blintz Casserole</u></a> .....	33
<a href="#"><u>Boot Kickin' Tortilla Casserole</u></a> .....	34
<a href="#"><u>Breaded Pork Chops en Casserole</u></a> .....	35
<a href="#"><u>Broccoli and Rice Casserole</u></a> .....	36
<a href="#"><u>Broccoli Casserole</u></a> .....	37
<a href="#"><u>Broccoli Casserole</u></a> .....	38
<a href="#"><u>Broccoli Casserole</u></a> .....	39
<a href="#"><u>Broccoli or Asparagus Casserole</u></a> .....	40
<a href="#"><u>Broccoli Cauliflower Casserole</u></a> .....	41
<a href="#"><u>Broccoli–Cauliflower Casserole</u></a> .....	42
<a href="#"><u>Broccoli Cheese Casserole</u></a> .....	43
<a href="#"><u>Broccoli–Cheese Casserole</u></a> .....	44
<a href="#"><u>Burrito Casserole</u></a> .....	45
<a href="#"><u>Burrito Supreme Casserole</u></a> .....	46
<a href="#"><u>Busy Day Casserole</u></a> .....	47
<a href="#"><u>Buttery Chicken Casserole</u></a> .....	48
<a href="#"><u>Cabbage Casserole</u></a> .....	49

## Table of Contents

<a href="#"><u>Cabbage Casserole</u></a> .....	50
<a href="#"><u>Cabbage Patch Casserole</u></a> .....	51
<a href="#"><u>Cabbage Roll Casserole</u></a> .....	52
<a href="#"><u>Cabbage Rolls with Sour Cream Sauce</u></a> .....	53
<a href="#"><u>Cable Car Tuna Casserole</u></a> .....	54
<a href="#"><u>California Rice Casserole</u></a> .....	55
<a href="#"><u>Campbell's® Beef Taco Bake</u></a> .....	56
<a href="#"><u>Carrot Stuffing Casserole</u></a> .....	57
<a href="#"><u>Cashew Chicken Casserole</u></a> .....	58
<a href="#"><u>Casserole Italiano</u></a> .....	59
<a href="#"><u>Cat Litter Casserole</u></a> .....	60
<a href="#"><u>Cauliflower Casserole</u></a> .....	61
<a href="#"><u>Cheddar Parmesan Potatoes</u></a> .....	62
<a href="#"><u>Cheese Blintz Casserole</u></a> .....	63
<a href="#"><u>Cheese Casserole</u></a> .....	64
<a href="#"><u>Cheeseburger and Fries Casserole</u></a> .....	65
<a href="#"><u>Cheeseburger Casserole</u></a> .....	66
<a href="#"><u>Cheesy Eggplant Casserole</u></a> .....	67
<a href="#"><u>Cheesy Rice Casserole</u></a> .....	68
<a href="#"><u>Cheez-It Casserole</u></a> .....	69
<a href="#"><u>Chicken and Dressing Casserole</u></a> .....	70
<a href="#"><u>Chicken and Dumpling Casserole</u></a> .....	71
<a href="#"><u>Chicken and Dumplin' Casserole</u></a> .....	72
<a href="#"><u>Chicken Casserole</u></a> .....	73

# Table of Contents

<a href="#"><u>Chicken Casserole</u></a> .....	74
<a href="#"><u>Chicken Casserole Supreme</u></a> .....	75
<a href="#"><u>Chicken Cordon Bleu Casserole</u></a> .....	76
<a href="#"><u>Chicken Cordon Bleu Casserole</u></a> .....	77
<a href="#"><u>Chicken Corn Bread Casserole</u></a> .....	78
<a href="#"><u>Chicken Enchilada Casserole</u></a> .....	79
<a href="#"><u>Chicken Enchilada Casserole</u></a> .....	80
<a href="#"><u>Chicken Hash</u></a> .....	81
<a href="#"><u>Chicken Noodle Casserole</u></a> .....	82
<a href="#"><u>Chicken Noodle Casserole</u></a> .....	83
<a href="#"><u>Chicken Noodle Casserole</u></a> .....	84
<a href="#"><u>Chicken Nugget Casserole</u></a> .....	85
<a href="#"><u>Chicken Spaghetti Casserole</u></a> .....	86
<a href="#"><u>Chicken Spaghetti Casserole</u></a> .....	87
<a href="#"><u>Chicken Stuffing Casserole</u></a> .....	88
<a href="#"><u>Chicken Stuffing Casserole</u></a> .....	89
<a href="#"><u>Chicken Supreme</u></a> .....	90
<a href="#"><u>Chicken Tortilla Casserole</u></a> .....	91
<a href="#"><u>Chicken Tortilla Casserole</u></a> .....	92
<a href="#"><u>Chicken with Cornbread Stuffing Casserole</u></a> .....	93
<a href="#"><u>Chicken 'N' Stuffing Bake</u></a> .....	94
<a href="#"><u>Chicken–Chile Casserole</u></a> .....	95
<a href="#"><u>Chicken–Corn Chip Casserole</u></a> .....	96
<a href="#"><u>Chicken–Seafood–Artichoke Casserole</u></a> .....	97

## Table of Contents

<a href="#"><u>Chicken–Zucchini Casserole</u></a> .....	98
<a href="#"><u>Chile Pepper Casserole</u></a> .....	99
<a href="#"><u>Chile Rellenos Sausage Casserole</u></a> .....	100
<a href="#"><u>Chile Rice Casserole</u></a> .....	101
<a href="#"><u>Chiles Rellenos Casserole</u></a> .....	102
<a href="#"><u>Chiles Rellenos Casserole</u></a> .....	103
<a href="#"><u>Chili–Beef Casserole</u></a> .....	104
<a href="#"><u>Chili Casserole</u></a> .....	105
<a href="#"><u>Chili Casserole with Cornbread</u></a> .....	106
<a href="#"><u>Chili Cornbread Casserole</u></a> .....	107
<a href="#"><u>Chili Pasta Casserole</u></a> .....	108
<a href="#"><u>Chili Pie Casserole</u></a> .....	109
<a href="#"><u>Chili Skillet</u></a> .....	110
<a href="#"><u>Chili–Roni</u></a> .....	111
<a href="#"><u>Chinese Cashew Chicken Casserole</u></a> .....	112
<a href="#"><u>Chinese Casserole</u></a> .....	113
<a href="#"><u>Chinese Chicken Casserole</u></a> .....	114
<a href="#"><u>Chinese Laundry</u></a> .....	115
<a href="#"><u>Chinese Special Casserole</u></a> .....	116
<a href="#"><u>Chipotle Chicken and Bell Pepper Casserole</u></a> .....	117
<a href="#"><u>Chops and Sour Cream Kraut</u></a> .....	119
<a href="#"><u>Chopstick Tuna</u></a> .....	120
<a href="#"><u>Chuck Wagon Dinner</u></a> .....	121
<a href="#"><u>Chuck Wagon Dinner</u></a> .....	122

# Table of Contents

<a href="#"><u>Cinnamon Casserole</u></a> .....	123
<a href="#"><u>Club Chicken Casserole</u></a> .....	124
<a href="#"><u>Coca-Cola Shipwreck Casserole</u></a> .....	125
<a href="#"><u>Company Casserole</u></a> .....	126
<a href="#"><u>Company Chicken Casserole</u></a> .....	127
<a href="#"><u>Company Shrimp Casserole</u></a> .....	128
<a href="#"><u>Confetti Smokie Skillet</u></a> .....	129
<a href="#"><u>Corn and Bacon Casserole</u></a> .....	130
<a href="#"><u>Corn and Chili</u></a> .....	131
<a href="#"><u>Corn and Green Chile Casserole</u></a> .....	132
<a href="#"><u>Corn Bread Casserole</u></a> .....	133
<a href="#"><u>Corn Creole</u></a> .....	134
<a href="#"><u>Corn Dog Casserole</u></a> .....	135
<a href="#"><u>Cornbread Casserole</u></a> .....	136
<a href="#"><u>Cornbread Casserole</u></a> .....	137
<a href="#"><u>Cornbread Taco Bake</u></a> .....	138
<a href="#"><u>Cordon Bleu Casserole</u></a> .....	139
<a href="#"><u>Corned Beef and Cabbage Casserole</u></a> .....	140
<a href="#"><u>Corned Beef Casserole</u></a> .....	141
<a href="#"><u>Corned Beef Casserole</u></a> .....	142
<a href="#"><u>Corned Beef Casserole</u></a> .....	143
<a href="#"><u>Crab and Shrimp Casserole</u></a> .....	144
<a href="#"><u>Creamy Spaghetti Casserole</u></a> .....	145
<a href="#"><u>Crescent Monte Cristo Loaf</u></a> .....	146

## Table of Contents

<a href="#"><u>Crescent Ragu Squares</u></a> .....	147
<a href="#"><u>Crescent Taco Ring</u></a> .....	148
<a href="#"><u>Crunchy Cashew Casserole</u></a> .....	149
<a href="#"><u>Danish Bleu Lobster Casserole</u></a> .....	150
<a href="#"><u>Dinner in a Dish</u></a> .....	151
<a href="#"><u>Dinner in a Pepper</u></a> .....	152
<a href="#"><u>Doritos Casserole</u></a> .....	153
<a href="#"><u>Early American Bean Bake</u></a> .....	154
<a href="#"><u>Easy Crabmeat Casserole</u></a> .....	155
<a href="#"><u>Easy Enchilada Casserole</u></a> .....	156
<a href="#"><u>Easy Goulash</u></a> .....	157
<a href="#"><u>Easy Lasagna Casserole</u></a> .....	158
<a href="#"><u>Egg Foo Yung Casserole</u></a> .....	159
<a href="#"><u>Eggplant Casserole</u></a> .....	160
<a href="#"><u>Eggplant Casserole</u></a> .....	161
<a href="#"><u>Eggplant Casserole Supreme</u></a> .....	162
<a href="#"><u>El Dorado Casserole</u></a> .....	163
<a href="#"><u>Enchilada Squares</u></a> .....	164
<a href="#"><u>Fancy Shrimp and Egg Crescent Bake</u></a> .....	165
<a href="#"><u>Farmer's Casserole</u></a> .....	166
<a href="#"><u>Fast Dinner</u></a> .....	167
<a href="#"><u>Fiesta Bake</u></a> .....	168
<a href="#"><u>Firecracker Casserole</u></a> .....	169
<a href="#"><u>Five-Can Tuna Casserole</u></a> .....	170



## Table of Contents

<a href="#"><u>French Onion Soup Casserole.....</u></a>	171
<a href="#"><u>French Quarter Green Beans.....</u></a>	172
<a href="#"><u>Fresh Pineapple and Cheese Casserole.....</u></a>	173
<a href="#"><u>Fruit Nut Dressing Casserole.....</u></a>	174
<a href="#"><u>Gebhardt®'s Casserole.....</u></a>	175
<a href="#"><u>German Pork Chop Feast.....</u></a>	176
<a href="#"><u>German Reuben Casserole.....</u></a>	177
<a href="#"><u>GLOP.....</u></a>	178
<a href="#"><u>Golden Gate Potato Casserole.....</u></a>	179
<a href="#"><u>Grated Sweet Potato Casserole.....</u></a>	180
<a href="#"><u>Great Goulash.....</u></a>	181
<a href="#"><u>Green Chile Enchilada Casserole.....</u></a>	182
<a href="#"><u>Green Chile Sole Casserole.....</u></a>	183
<a href="#"><u>Green Noodle Casserole.....</u></a>	184
<a href="#"><u>Green Noodle Chicken Casserole.....</u></a>	185
<a href="#"><u>Grits Casserole.....</u></a>	186
<a href="#"><u>Ground Beef and Noodles.....</u></a>	187
<a href="#"><u>Ground Beef Casserole.....</u></a>	188
<a href="#"><u>Ham Casserole.....</u></a>	189
<a href="#"><u>Ham 'N' Cheese Potato Bake.....</u></a>	190
<a href="#"><u>Hamburger Goulash.....</u></a>	191
<a href="#"><u>Hamburger Sour Cream Casserole.....</u></a>	192
<a href="#"><u>Hamburger–Cream Cheese Casserole.....</u></a>	193
<a href="#"><u>Harvest Bounty Casserole.....</u></a>	194

## Table of Contents

<a href="#"><u>Harvest Potato–Vegetable Casserole</u></a> .....	195
<a href="#"><u>Hash Brown and Pork Chop Casserole</u></a> .....	196
<a href="#"><u>Hash Brown Potato Casserole</u></a> .....	197
<a href="#"><u>Hassayampa Casserole</u></a> .....	198
<a href="#"><u>Hawaiian Ham Casserole</u></a> .....	199
<a href="#"><u>Hearty Fiesta Cassoulet</u></a> .....	200
<a href="#"><u>Herbed Shrimp and Feta Casserole</u></a> .....	201
<a href="#"><u>Hobo Dinner</u></a> .....	202
<a href="#"><u>Home–Style Ham and Potato Casserole</u></a> .....	203
<a href="#"><u>Hot Sausage Casserole</u></a> .....	204
<a href="#"><u>Hot Shrimp Salad Casserole</u></a> .....	205
<a href="#"><u>Hot Tuna Salad</u></a> .....	206
<a href="#"><u>Hot Turkey and Cheddar Casserole</u></a> .....	207
<a href="#"><u>Hungry Jack Casserole</u></a> .....	208
<a href="#"><u>Hungry Jack® Casserole</u></a> .....	209
<a href="#"><u>Husband’s Delight</u></a> .....	210
<a href="#"><u>Hush Puppy Chicken Casserole</u></a> .....	211
<a href="#"><u>I Hate Zucchini Casserole</u></a> .....	212
<a href="#"><u>Impossible Mexican Fiesta Casserole</u></a> .....	213
<a href="#"><u>Indian Corn Casserole</u></a> .....	214
<a href="#"><u>Italian Casserole</u></a> .....	215
<a href="#"><u>Italian Meatball Sandwich Casserole</u></a> .....	216
<a href="#"><u>Italian Pancake Lasagna Casserole</u></a> .....	217
<a href="#"><u>Italian Shells Casserole</u></a> .....	218

## Table of Contents

<a href="#"><u>Italian Shrimp–Spaghetti Casserole</u></a> .....	219
<a href="#"><u>Jerome Funeral Recipe</u></a> .....	220
<a href="#"><u>Jo Mazzotti</u></a> .....	221
<a href="#"><u>John Wayne Casserole</u></a> .....	222
<a href="#"><u>Johnny Marzetti Casserole</u></a> .....	223
<a href="#"><u>Johnny Mazetti</u></a> .....	224
<a href="#"><u>Kids' Favorite</u></a> .....	225
<a href="#"><u>Kids Love It Casserole</u></a> .....	226
<a href="#"><u>King Ranch Chicken</u></a> .....	227
<a href="#"><u>Lake Havasu Casserole</u></a> .....	228
<a href="#"><u>Layered Chicken Enchilada Casserole</u></a> .....	229
<a href="#"><u>Lemon Chicken Casserole</u></a> .....	230
<a href="#"><u>Leftover Casserole</u></a> .....	231
<a href="#"><u>Little Mermaid Casserole</u></a> .....	232
<a href="#"><u>Liver Casserole</u></a> .....	233
<a href="#"><u>Lone Star Pork Chop Skillet</u></a> .....	234
<a href="#"><u>Low Country Shrimp Casserole</u></a> .....	235
<a href="#"><u>Lutheran Hot Dish/Funeral Hot Dish</u></a> .....	236
<a href="#"><u>Macaroni Crab Casserole</u></a> .....	237
<a href="#"><u>Macaroni Luncheon Casserole</u></a> .....	238
<a href="#"><u>Main Dish Casserole</u></a> .....	239
<a href="#"><u>Maklooba</u></a> .....	240
<a href="#"><u>Matador's Delight</u></a> .....	241
<a href="#"><u>Meal–in–a–Pie Casserole</u></a> .....	242

# Table of Contents

<a href="#"><u>Meatball Layered Dinner</u></a> .....	243
<a href="#"><u>Mexican Casserole</u></a> .....	244
<a href="#"><u>Mexican Casserole</u></a> .....	245
<a href="#"><u>Mexican Casserole Ole</u></a> .....	246
<a href="#"><u>Mexican Chicken Casserole</u></a> .....	247
<a href="#"><u>Mexican Skillet Dinner</u></a> .....	248
<a href="#"><u>Mexican–Style Hash Brown Casserole</u></a> .....	249
<a href="#"><u>Mexican Tortilla Bake</u></a> .....	250
<a href="#"><u>Mexican–Style Beef Casserole</u></a> .....	251
<a href="#"><u>Mexi–Chili Casserole</u></a> .....	252
<a href="#"><u>Monte Cristo Strata</u></a> .....	253
<a href="#"><u>Monterey Spaghetti Casserole</u></a> .....	254
<a href="#"><u>Monterey Sunday Supper</u></a> .....	255
<a href="#"><u>More and More</u></a> .....	256
<a href="#"><u>Moussaka</u></a> .....	257
<a href="#"><u>Nacho Casserole</u></a> .....	258
<a href="#"><u>Nacho Chicken Casserole</u></a> .....	259
<a href="#"><u>Nutty Noodles</u></a> .....	260
<a href="#"><u>Old Dark Casserole</u></a> .....	261
<a href="#"><u>Oven Baked Shrimp Stroganoff</u></a> .....	262
<a href="#"><u>Oven Goulash</u></a> .....	263
<a href="#"><u>Overnight Salmon Casserole</u></a> .....	264
<a href="#"><u>Oyster Casserole</u></a> .....	265
<a href="#"><u>Pampered Chef Taco Lasagna</u></a> .....	266

# Table of Contents

<a href="#"><u>Paulette de Normandy</u></a> .....	267
<a href="#"><u>Pierogi Casserole</u></a> .....	268
<a href="#"><u>Pineapple Casserole</u></a> .....	269
<a href="#"><u>Pineapple–Cheese Casserole</u></a> .....	270
<a href="#"><u>Pirogy Casserole</u></a> .....	271
<a href="#"><u>Pizza Casserole</u></a> .....	272
<a href="#"><u>Pizza Pasta Casserole</u></a> .....	273
<a href="#"><u>Pizza Strata</u></a> .....	274
<a href="#"><u>Poor Man's Chop Suey</u></a> .....	275
<a href="#"><u>Pork Chop Casserole</u></a> .....	276
<a href="#"><u>Pork Chop Meal</u></a> .....	277
<a href="#"><u>Pork Chop–Rice Bake</u></a> .....	278
<a href="#"><u>Pork–Sauerkraut Casserole</u></a> .....	279
<a href="#"><u>Pork Tenderloin Casserole</u></a> .....	280
<a href="#"><u>Potato Crust Casserole</u></a> .....	281
<a href="#"><u>Potato Goulash</u></a> .....	282
<a href="#"><u>Potluck Chicken Casserole</u></a> .....	283
<a href="#"><u>Preacher's Special</u></a> .....	284
<a href="#"><u>Puffy Pizza Casserole</u></a> .....	285
<a href="#"><u>Quiche–Stuffed Peppers</u></a> .....	286
<a href="#"><u>Quick Cajun Skillet</u></a> .....	287
<a href="#"><u>Quick Mex Casserole</u></a> .....	288
<a href="#"><u>Quick Salmon Casserole</u></a> .....	289
<a href="#"><u>Ranch House Chili Casserole</u></a> .....	290

# Table of Contents

<a href="#"><u>Rancho Baked Beans</u></a> .....	291
<a href="#"><u>Reuben Casserole</u></a> .....	292
<a href="#"><u>Rice and Sour Cream Casserole</u></a> .....	293
<a href="#"><u>Rice Casserole Supreme</u></a> .....	294
<a href="#"><u>Rice Krispies Casserole</u></a> .....	295
<a href="#"><u>Ritzy Chicken</u></a> .....	296
<a href="#"><u>Royal Seafood Casserole</u></a> .....	297
<a href="#"><u>Rusty's Pork Chop and Rice Casserole</u></a> .....	298
<a href="#"><u>Sage-Brushed Beef Casserole</u></a> .....	299
<a href="#"><u>Salmon and Cheese Casserole</u></a> .....	300
<a href="#"><u>Salmon and Mushroom Bake</u></a> .....	301
<a href="#"><u>Salmon Casserole</u></a> .....	302
<a href="#"><u>Salt River Skillet Meal</u></a> .....	303
<a href="#"><u>Saucy Salisbury Skillet</u></a> .....	304
<a href="#"><u>Sauerkraut and Dumplings with Ribs</u></a> .....	305
<a href="#"><u>Sausage Casserole</u></a> .....	306
<a href="#"><u>Sausage Grits Casserole</u></a> .....	307
<a href="#"><u>Sausage Hash Brown Bake</u></a> .....	308
<a href="#"><u>Sausage Stuffed Bell Peppers</u></a> .....	309
<a href="#"><u>Sausage Supreme</u></a> .....	310
<a href="#"><u>Sausage-Apple Casserole</u></a> .....	311
<a href="#"><u>Scalloped Potatoes and Franks</u></a> .....	312
<a href="#"><u>Scalloped Potatoes with Sausage and Peppers</u></a> .....	313
<a href="#"><u>Seafood Casserole</u></a> .....	314

## Table of Contents

<a href="#"><u>Seafood Tortilla Casserole</u></a> .....	315
<a href="#"><u>Seven Can Chicken Casserole</u></a> .....	316
<a href="#"><u>Seven-Layer Casserole (T&amp;T)</u></a> .....	317
<a href="#"><u>Seven Layer Ground Beef Casserole</u></a> .....	318
<a href="#"><u>Sherry Lamb Casserole</u></a> .....	319
<a href="#"><u>Shipwreck</u></a> .....	320
<a href="#"><u>Shrimp and Wild Rice Bake</u></a> .....	321
<a href="#"><u>Shrimp Artichoke Casserole</u></a> .....	322
<a href="#"><u>Shrimp Bake</u></a> .....	323
<a href="#"><u>Shrimp Casserole</u></a> .....	324
<a href="#"><u>Shrimp-Rice Casserole</u></a> .....	325
<a href="#"><u>Simply Divine Casserole</u></a> .....	326
<a href="#"><u>Slumgullion</u></a> .....	327
<a href="#"><u>Sonora Chicken Casserole</u></a> .....	328
<a href="#"><u>Souper Meat and Potatoes Pie</u></a> .....	329
<a href="#"><u>South of the Border Casserole</u></a> .....	330
<a href="#"><u>Southern Cheese Grits Casserole</u></a> .....	331
<a href="#"><u>Speedy Gonzalez</u></a> .....	332
<a href="#"><u>Speedy Rice Casserole</u></a> .....	333
<a href="#"><u>Spicy Baked Ratatouille</u></a> .....	334
<a href="#"><u>Spinach and Egg Casserole</u></a> .....	335
<a href="#"><u>Spinach Chicken Casserole</u></a> .....	336
<a href="#"><u>Spinach Lasagna Casserole</u></a> .....	337
<a href="#"><u>Spinach Artichoke Casserole</u></a> .....	338

# Table of Contents

<a href="#"><u>Spirited Pork Chop Casserole</u></a> .....	339
<a href="#"><u>Squash Casserole</u></a> .....	340
<a href="#"><u>Squash Casserole</u></a> .....	341
<a href="#"><u>Squash Casserole</u></a> .....	342
<a href="#"><u>Steak Rancheros</u></a> .....	343
<a href="#"><u>Stroganoff Casserole</u></a> .....	344
<a href="#"><u>Stuff</u></a> .....	345
<a href="#"><u>Stuffed Cabbage</u></a> .....	346
<a href="#"><u>Stuffed Pepper Casserole</u></a> .....	347
<a href="#"><u>Summer Vegetable Casserole</u></a> .....	348
<a href="#"><u>Sweet Potato Casserole</u></a> .....	349
<a href="#"><u>Sweet Sausage Frittata</u></a> .....	350
<a href="#"><u>Swiss Chicken Casserole</u></a> .....	351
<a href="#"><u>Swiss Parmesan Potato Casserole</u></a> .....	352
<a href="#"><u>Swiss Steak–Sour Cream Casserole</u></a> .....	353
<a href="#"><u>Taco Casserole</u></a> .....	354
<a href="#"><u>Taco Pasta Casserole</u></a> .....	355
<a href="#"><u>Taco Rice Bowl</u></a> .....	356
<a href="#"><u>Taco Stir Fry</u></a> .....	357
<a href="#"><u>Taco Twist</u></a> .....	358
<a href="#"><u>Taco–Stuffed Cornbread</u></a> .....	359
<a href="#"><u>Tamale Casserole</u></a> .....	360
<a href="#"><u>Tamale Casserole</u></a> .....	361
<a href="#"><u>Tamale Hash</u></a> .....	362

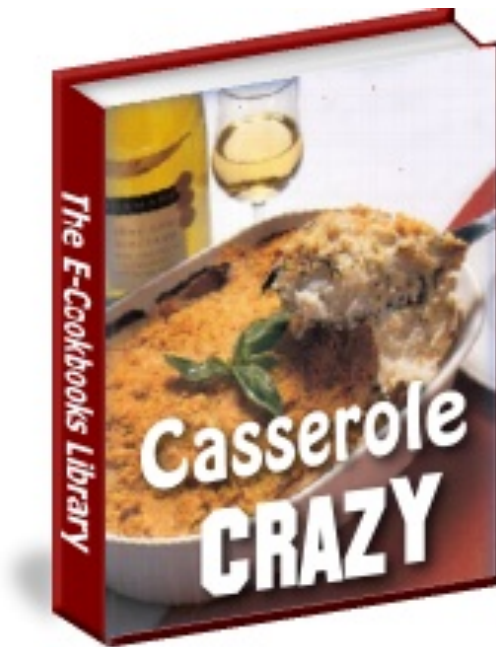


## Table of Contents

<a href="#"><u>Tamale Pie Stuffed Peppers</u></a> .....	363
<a href="#"><u>Tamale Pollo Casserole</u></a> .....	364
<a href="#"><u>Tasty Fries Bake</u></a> .....	365
<a href="#"><u>Tater Tot Casserole</u></a> .....	366
<a href="#"><u>Territorial Casserole</u></a> .....	367
<a href="#"><u>This Can't be Squash Casserole</u></a> .....	368
<a href="#"><u>Three Corn Casserole</u></a> .....	369
<a href="#"><u>Tiffany's Bean and Sausage Casserole</u></a> .....	370
<a href="#"><u>Tijuana Torte Casserole</u></a> .....	371
<a href="#"><u>Tomato, Potato and Pepper Casserole</u></a> .....	372
<a href="#"><u>Tortilla Beef Bake</u></a> .....	373
<a href="#"><u>Triple Cheesy Chicken Casserole</u></a> .....	374
<a href="#"><u>Tuna and Rice Casserole</u></a> .....	375
<a href="#"><u>Tuna Bake</u></a> .....	376
<a href="#"><u>Tuna Casserole</u></a> .....	377
<a href="#"><u>Tuna Noodle Casserole</u></a> .....	378
<a href="#"><u>Tuna Noodle Casserole</u></a> .....	379
<a href="#"><u>Tuna–Cashew Casserole</u></a> .....	380
<a href="#"><u>Turkey and Stuffing Bake</u></a> .....	381
<a href="#"><u>Turkey Casserole</u></a> .....	382
<a href="#"><u>Turkey Crunch</u></a> .....	383
<a href="#"><u>Turkey in a Bread Basket</u></a> .....	384
<a href="#"><u>Turkey Oyster Casserole</u></a> .....	385
<a href="#"><u>Turkey Rice Casserole</u></a> .....	386

# Table of Contents

<a href="#"><u>Turnip Casserole</u></a> .....	387
<a href="#"><u>Unstuffed Cabbage Casserole</u></a> .....	388
<a href="#"><u>Upside Down Pizza Casserole</u></a> .....	389
<a href="#"><u>Vegetable Burriot Casserole</u></a> .....	390
<a href="#"><u>Vegetable Tortilla Casserole</u></a> .....	391
<a href="#"><u>Vidalia Onion and Sausage Casserole</u></a> .....	392
<a href="#"><u>Vidalia Onion Casserole</u></a> .....	393
<a href="#"><u>Vidalia Onion Casserole</u></a> .....	394
<a href="#"><u>Vidalia Onion Casserole</u></a> .....	395
<a href="#"><u>West of the Pecos Casserole</u></a> .....	396
<a href="#"><u>Western Meal–In–One</u></a> .....	397
<a href="#"><u>White Castle and Zucchini Casserole</u></a> .....	398
<a href="#"><u>Yam Coconut Casserole</u></a> .....	399
<a href="#"><u>Zesty Bean and Rice Casserole</u></a> .....	400
<a href="#"><u>Zucchini Pasta Casserole</u></a> .....	401
<a href="#"><u>Zucchini Tomato Casserole</u></a> .....	402



## **Casserole Crazy**

*Copyright© 2003 VJJE Publishing Co.  
All Rights Reserved*

# Personalized Cooking Aprons



*a great gift idea for anyone ... including yourself!*

**We'll inscribe two lines of YOUR text in a variety of colors YOU choose. You can be like a professional chef with a name and title! Create a personalized cooking apron for yourself or as a great gift idea for anyone that cooks.**

**Or, choose from over three hundred professionally designed styles of aprons with popular themes.**

**[Click HERE For Cooking Aprons!](#)**

# Amish Yum-a-Setta

---

2 pounds hamburger  
Salt and pepper, to taste  
2 tablespoons brown sugar  
1/4 cup chopped onion  
1 can tomato soup  
1 can cream of chicken soup  
1 (16 ounce) package egg noodles  
1 (8 ounce) package processed cheese,  
such as Kraft® or Velveeta®

Brown hamburger with salt, pepper, brown sugar and onion. Add tomato soup. Cook egg noodles according to package directions. Drain. Add cream of chicken soup. Layer hamburger mixture and noodle mixture in a 13 x 9-inch casserole with processed cheese between layers. Bake at 350 degrees F for 30 minutes.

# Apricot Casserole

---

**1 large can apricot halves**  
**1/2 cup granulated sugar**  
**1 stack Ritz crackers**  
**4 to 5 tablespoons butter**

**Place drained apricot halves in a greased casserole dish. Sprinkle with the 1/2 cup sugar. Crush the entire stack of crackers and sprinkle over sugar and apricots. Top off with pats of butter. Bake at 350 degrees F for approximately 30 minutes.**

**Serves 8 to 10.**

# Artichoke Casserole

---

**1 clove garlic, minced**  
**1/4 cup chopped scallions**  
**2 tablespoons parsley**  
**1/4 cup olive oil**  
**1 rounded tablespoon flour**  
**3/4 cup milk**  
**1 (13 3/4 ounce) can artichoke hearts, cut up**  
**1/2 cup shredded sharp Cheddar cheese**  
**1/2 cup grated Parmesan cheese**

**Sauté garlic, onions and parsley in oil. Add flour and gradually stir in milk. Fold in artichoke hearts. Place in a 2–quart casserole and cover with cheeses. Bake at 325 degrees F for 15 minutes.**

# **Asparagus and Cheese Casserole**

---

**1 (10 to 12 ounce) package frozen asparagus cut into 1-inch pieces and cooked in 1/4 cup hot water with 1/2 teaspoon salt just until tender 7 to 8 minutes**

**2 cups soft white bread crumbs**

**1/4 pound coarse shredded cheddar cheese**

**2 tablespoons pimento, cut into 1/2-inch strips**

**1 teaspoon salt**

**1 teaspoon dried basil, crushed**

**1/4 teaspoon onion salt**

**1/4 teaspoon black pepper**

**1/2 teaspoon monosodium glutamate**

**1 (12 ounce) can MILNOT combined with 2 tablespoons butter**

**3 well-beaten egg yolks**

**3 egg whites, beaten stiff**

**In large bowl blend drained asparagus, bread crumbs, shredded cheese, pimento and seasonings.**

**Heat MILNOT and butter, and add to beaten yolks. Blend well with vegetable mixture.**

**Fold in beaten egg whites. Bake in well-buttered casserole placed in pan of hot water at 375 degrees F about 40 to 50 minutes, or until blade of knife comes out clean.**

**Garnish top with flowers made of extra cooked asparagus tips with pimento centers.**

**Yield: 6 to 8 servings**



# Asparagus Casserole

---

1 can asparagus spears  
2 boiled eggs  
1/4 cup margarine  
1 cup Velveeta® cheese  
Cracker crumbs  
1 can cream of mushroom soup

In a casserole dish, layer 1/2 can of asparagus. Smooth 1/2 can of soup over asparagus. Slice one egg over; dot with margarine and add cheese. Pour 1/2 White Sauce over. Start layers again, ending with cracker crumbs. Bake at 350 degrees F until bubbly and brown.

## White Sauce

3 tablespoons margarine  
3 tablespoons flour  
1 1/2 cups milk

# Asparagus Casserole

---

2 tablespoons butter  
2 tablespoons flour  
2 tablespoons asparagus juice  
1 cup whipping cream or half-and-half  
1/2 cup grated cheese (Colby or Cheddar)  
1 small can mushrooms  
2 cans asparagus  
Ritz cracker crumbs  
Salt and pepper to taste

Mix butter in saucepan and gradually add flour, stirring constantly. Add asparagus juice making a paste. Add cream, stirring constantly until thick. Add salt, pepper and cheese. Stir until dissolved. Add mushrooms. Line bottom of casserole with one can of asparagus. Cover with sauce. Add second can of asparagus and cracker crumbs. Bake for 20 minutes at 350 degrees F.

# **Asparagus–Almond Casserole**

---

**4 tablespoons butter**  
**4 tablespoons flour**  
**1 teaspoon salt**  
**1/4 teaspoon pepper**  
**2 cups milk**  
**2 medium cans asparagus**  
**1 1/2 cups grated cheese**  
**1/2 cup slivered almonds**  
**Cracker crumbs**  
**Butter**

**Melt 4 tablespoons butter. Add flour, salt and pepper until blended. Add milk. Place a layer of drained asparagus, half the cheese, half the almonds and half the sauce. Repeat once more. Sprinkle with crumbs and dots of butter. Bake at 375 degrees F for 20 to 25 minutes.**

# Avocado Chicken Casserole

---

Serves 6

1 cup broad flat green noodles  
1 large ripe avocado, peeled and sliced  
2 tablespoons fresh lime juice  
1/2 cup butter  
1/4 cup flour  
1 teaspoon salt  
5 dashes Tabasco sauce  
2 1/4 cups half-and-half  
1 cup grated Cheddar cheese  
6 (6 ounce) boneless, skinless chicken breast halves,  
1/2 cup roasted, peeled and coarsely chopped fresh chile

Prepare noodles according to package directions; drain, and set aside.

Preheat oven to 350 degrees F.

Drizzle avocado slices with lime juice and set aside.

Melt butter in a 2-quart saucepan over low heat. Stir in flour, salt and Tabasco sauce over low heat until mixture bubbles. Add half-and-half slowly, stirring constantly until mixture thickens. Add cheese and stir until it has melted. Reserve 1 cup of this sauce. Mix remainder with cooked noodles. Place chicken in bottom of a 9 x 13-inch baking dish. Cover with chopped green chiles. Spoon noodle mixture over chicken and chiles. Place avocado slices on top and pour reserved sauce over avocados. Bake, uncovered, 35 minutes.

# **Awesome and Easy Creamy Corn Casserole**

**1/2 cup butter, melted**

**2 eggs, beaten**

**1 (8.5 ounce) package dry corn bread mix**

**1 (15 ounce) can whole kernel corn, drained**

**1 (14.75 ounce) can cream style corn**

**1 cup sour cream**

**Preheat oven to 350 degrees F (175 degrees C) and lightly grease a 9 x 9–inch casserole dish.**

**In a medium bowl combine butter, eggs, corn muffin mix, corn and sour cream. Mix well and spoon mixture into prepared dish.**

**Bake for 45 minutes, or until the top is golden brown**

# Aztec Pudding

---

1 small onion, chopped  
1 clove garlic, chopped  
2 cans tomato sauce  
1 can water  
1 beef bouillon cube  
1 pinch salt  
1 pinch marjoram  
1 pinch cumin  
1 pinch oregano  
2 bay leaves  
24 tortillas  
3 cups grated Cheddar cheese  
1 quart sour cream  
Salsa

Fry onion and garlic in oil. Add tomato sauce, water, and bouillon cube. Simmer. Fry tortillas, dip in sauce, put in layers in casserole: tortillas, salsa, cheese and sour cream. Repeat layers. Bake 30 minutes at 350 degrees F.

# **Baked Cheese Garlic Grits**

---

**1 cup Quaker® or Aunt Jemima®  
Enriched Hominy Quick Grits**  
**1 teaspoon salt**  
**4 cupd boiling water**  
**1 1/2 cupd shredded sharp Cheddar cheese**  
**1/2 cup butter or margarine**  
**1/2 cup milk**  
**2 eggs, beaten**  
**1 small garlic clove, minced**

**Preheat oven to 350 degrees F. Grease 2–quart casserole or baking dish.**

**Prepare grits in salted boiling water as directed on package. Stir in cheese, butter, milk, eggs and garlic; continue cooking over low heat until cheese is melted. Pour into prepared baking dish; bake about 1 hour.**

**Makes 6 servings.**

# **Baked Chicken and Dumplings**

---

**Vegetable cooking spray**  
**1/2 cup milk**  
**2 tablespoons vegetable oil**  
**1 cup flour**  
**2 teaspoons baking powder**  
**1/4 teaspoon salt**  
**6 boneless skinless chicken breast halves, uncooked**  
**1 medium onion, finely chopped**  
**2 stalks celery, coarsely chopped**  
**1 (10 ounce) package frozen sliced carrots**  
**1/2 teaspoon dried sage, crushed**  
**1/4 teaspoon ground pepper**  
**2 (13 3/4 ounce) cans chicken broth**

**Preheat oven to 325 degrees F. Coat a 2 1/2–quart casserole with cooking spray.**

**In a medium bowl, combine milk and oil. Gradually stir in flour, baking powder, and salt. Mix well into a dough consistency and set aside.**

**Place chicken breasts in bottom of casserole. Cover chicken with onion, celery, and carrots. Evenly sprinkle sage and pepper over vegetables; pour broth over dish.**

**Using the dough mixture, form 2–inch balls and drop into casserole. Cover tightly and bake for 1 1/2 hours.**



# **Baked Chicken Salad Casserole**

---

**3 cups chicken, cooked and cut up**  
**1 1/2 cups sour cream**  
**1/2 teaspoon salt**  
**1 cup Cheddar cheese, grated**  
**1 1/2 cups celery, chopped**  
**1/3 cup slivered almonds**  
**1 1/2 teaspoons prepared mustard**  
**1 cup potato chips, crushed**  
**French dressing, to taste**

**Marinate chicken and celery in French dressing for 1 hour. Combine chicken, celery, 1/2 cup grated cheese and almonds. Blend sour cream, mustard and salt. Pour over chicken and toss to blend. Put into baking dish.**

**Combine potato chips, remaining grated cheese and put on top of chicken mixture. Bake for 30 minutes at 300 degrees F or until heated through.**

# **Baked Chile Cheese Corn**

---

**4 cups fresh corn kernels or frozen, thawed and drained**  
**1 cup grated Cheddar cheese**  
**8 ounces cream cheese at room temperature**  
**1 (7 ounce) can diced green chiles**  
**2 teaspoons chile powder**  
**2 teaspoons cumin**

**Preheat oven to 350 degrees F. Butter 1 1/2 –quart baking dish or cast iron skillet.**

**Mix all ingredients in a large bowl until well combined. Transfer to prepared dish. Bake until bubbling, about 30 minutes.**

# Baked Corn Casserole

---

1 (8 1/2 ounce) package corn muffin mix  
1 (15 3/4 ounce) can whole-kernel corn, drained  
1 (14 3/4 ounce) can cream-style corn  
1 cup sour cream  
1/4 cup (1/2 stick) butter, softened  
1 egg

Preheat the oven to 350 degrees F. Butter a 2-quart casserole dish or spray with nonstick cooking spray.

In a large bowl, combine all the ingredients. Mix well. Pour into the casserole dish. Cover and bake for 30 minutes. Uncover and bake for 30 to 35 more minutes, or until set and the top is golden.

Serves 4 to 6

# Baked Pork Chops

---

4 to 6 pork chops

1 teaspoon salt

2 tablespoons drippings

1 onion, sliced (optional)

1 cup rice

1 can cream of chicken soup

1 cup milk

**Brown chops. Put chops into a baking dish. Cover with onion, if desired, then cover with raw rice.**

**Combine soup and milk. Pour over. Cover tightly. Bake at 350 degrees F for at least 1 hour.**

# **Baked Pork Chops and Noodles**

---

**4 pork chops**  
**2 (16 ounce) cans tomatoes**  
**1/2 cup chopped onion**  
**2 teaspoons salt**  
**1 teaspoon granulated sugar**  
**1/8 teaspoon pepper**  
**1/2 teaspoon marjoram**  
**1 bay leaf**  
**1 (8 ounce) package noodles**  
**4 thin onion slices**  
**8 green bell pepper strips**

**Trim excess fat from chops; brown both sides. Drain on absorbent paper. Combine next seven ingredients. Place dry noodles in a 2–quart baking dish. Pour tomato mixture over; place pork chops on top; garnish each with onion slice and green pepper strips; cover. Bake at 350 degrees F for 1 hour.**

**Remove cover. Bake an additional 10 minutes or until chops are tender.**

**Serves 4.**

# **Baked Potato Casserole**

---

**8 cooked, peeled and diced potatoes**  
**1 pound American cheese, sliced in strips**  
**1 cup mayonnaise**  
**1/2 cup chopped onion**  
**Salt and pepper to taste**  
**1/2 pound fried bacon, chopped**

**Combine first four ingredients. Place in 9 x 13-inch pan. Top with bacon. Bake 1 hour at 325 degrees F.**

**Serves 12**

# Baked Spinach Casserole

---

Heat oven to 325 degrees F.

3 tablespoons butter  
2 cups light cream  
3 tablespoons grated onion  
2 packages frozen spinach, thawed and drained  
1 pound chopped mushrooms  
3 tablespoons grated Gruyere or Swiss cheese  
3 tablespoons flour  
2 teaspoons salt  
1/4 teaspoon nutmeg  
1/4 teaspoon white pepper

Sautéed onions and mushrooms in butter for 5 minutes. Blend in flour, salt, pepper and nutmeg. Gradually add cream, stirring to boiling point. Taste for seasoning. In buttered casserole, spread half the spinach; cover with half of the mushroom sauce, then repeat. Sprinkle with the grated cheese. Set in pan of hot water. Bake 40 minutes.

Serves 6 to 8.

# **Barley with Brown Butter and Scallions**

---

**3 quarts water**  
**2 teaspoons salt**  
**3 cups hulled (whole-grain) barley**  
**1/4 cup butter**  
**4 scallions**  
**Salt and pepper, to taste**

**Put the water into a large 5- or 6-quart pot. Add the salt and stir. Bring the water to a boil and add the barley, stirring. Turn the heat to medium so it is still boiling, but not fiercely. Cook for 45 minutes.**

**While the barley is cooking, put the butter in a small saucepan. Turn the heat to medium-high and stir the butter as it melts. When it has melted, tilt and tip the pan so the melted butter moves all around the bottom and doesn't burn. When the butter turns a rich caramel color, remove from the heat. It should be brown, but not dark brown. This takes only a couple of minutes so don't turn your back on it. Set aside.**

**Place the scallions on a cutting board and trim off the root ends and 4 or 5 inches of the coarse green tops. Finely chop the onions. Set aside.**

**When the barley has cooked for 45 minutes, check it for doneness by scooping out a few grains with a spoon and tasting them. If the grains are chewy and tender, the barley is done. If the grains are still tough and firm, cook the barley for 15 minutes longer, then test again for doneness. When done, pour the water and barley into a strainer.**

**Measure 3 cups of cooked barley and put into a serving bowl. (Let the remaining barley cool, then transfer to a container, cover tightly and refrigerate or freeze until needed.)**

**Add the brown butter and scallions to the barley in the bowl, taste and add more salt and some pepper if needed. Serve hot.**

**Yields 3 cups.**



# **Bavarian Kraut Casserole**

---

**1/4 cup butter or margarine**  
**1 cup chopped onion**  
**1 1/2 pound pork tenderloin, cut into 1-inch cubes**  
**1 (16 ounce) can sauerkraut**  
**1/4 teaspoon nutmeg**  
**1 cup sour cream**

**Preheat oven to 325 degrees F.**

**Melt butter or margarine in skillet over medium heat. Add onion and cook until tender. Remove onions; add pork and brown well.**

**Combine onions, pork and sauerkraut in a 1 1/2-quart casserole. Cover and bake for one hour.**

**When ready to serve, blend in sour cream and nutmeg.**

**Yields 4 to 6 servings.**

# **Beans and Wieners Under Cornbread**

---

**2 (12 ounce) package all-beef wieners**  
**4 (16 ounce) cans vegetarian beans**  
**1/4 cup catsup**  
**2 tablespoons Dijon-style mustard**  
**2 tablespoons dark brown sugar**  
**2 tablespoons dark molasses**  
**2 teaspoons hot-pepper sauce**  
**2 scallions, including part of the green, chopped**  
**2 tablespoons olive oil**  
**1 1/3 cups yellow cornmeal**  
**2/3 cup all-purpose flour**  
**2 tablespoons granulated sugar**  
**2 teaspoons baking powder**  
**1 teaspoon salt**  
**2 eggs**  
**1 cup milk**

**Preheat oven to 350 degrees F.**

**Brown wieners in skillet. Cut diagonally into 1-inch pieces. Mix beans, catsup, mustard, sugar, molasses and pepper sauce in 13 x 9-inch baking dish. Stir in wieners. (This much can be fixed ahead and refrigerated.)**

**Meanwhile, sauté green onion in oil until soft. Set aside.**

**Whisk cornmeal, flour, sugar, baking powder and salt in a bowl. Stir in green onion with oil.**

**Mix eggs and milk in small bowl. Stir into flour mixture until smooth and spoon over casserole. Bake for 30 minutes or until golden brown. Let cool 10 to 15 minutes before serving.**

# **Beef and Mushroom Casserole**

---

Serves 4

**1 pound lean ground beef**  
**1 (5 1/2 ounce) package risotto mix with garden vegetables**  
**1 1/2 cup sliced mushrooms**  
**1 cup chopped red bell pepper**  
**2 cloves garlic, crushed**  
**1/2 teaspoon salt**  
**1/4 teaspoon pepper**  
**2 tablespoons grated Parmesan cheese**  
**1 tablespoon chopped fresh basil**

**Prepare risotto mix according to package directions.**

**Meanwhile in large nonstick skillet, brown ground beef, mushrooms, bell pepper and garlic over medium heat 8 to 10 minutes or until beef is no longer pink, breaking beef up into small crumbles.**

**Pour off drippings. Season with salt and pepper. Stir risotto into beef mixture. Sprinkle with cheese and basil.**

# Beef and Noodle Bowl

---

**2 (3 ounce) package ramen noodles**  
**12 ounces beef top round steak**  
**2 teaspoons vegetable oil**  
**1/8 tp 1/4 teaspoon cayenne pepper**  
**1 teaspoon bottled minced garlic**  
**1 cup beef broth (or more if desired)**  
**1 tablespoon soy sauce**  
**2 green onions, sliced**  
**1 cup shredded carrots**

**Cook noodles according to package directions but do not use the flavor packets. Drain. Cut beef across the grain into bite-size strips.**

**In a large, deep skillet heat oil over medium-high heat. Cook and stir beef and garlic in hot oil 2-3 minutes or until desired doneness. Push beef from center of pan. Add broth and soy sauce. Bring to a boil; reduce heat. Stir meat into broth. Cook and stir 2 minutes more. Add noodles, onion and carrots to wok; toss to combine. Ladle mixture into soup bowls.**

# Beef Chili Cheese Fries

---

2 tablespoons vegetable oil  
2 cups chopped yellow onions  
Salt and cayenne to taste  
2 pounds ground beef  
1 tablespoon chili powder  
2 teaspoons ground cumin  
Crushed red pepper to taste  
2 teaspoons dried oregano leaves  
2 tablespoons chopped garlic  
3 cups peeled, seeded, and chopped fresh or canned tomatoes  
2 tablespoons tomato paste  
3 cups beefsteak or beef broth  
2 tablespoons Masa Harina  
Vegetable oil for deep frying  
2 large Idaho potatoes, peeled and cut into shoestrings,  
rinsed in cool water and patted dry  
1/2 pound grated Cheddar cheese  
1/2 pound grated Monterey jack cheese  
1 cup sour cream  
1/2 cup sliced pickled jalapenos

Heat the vegetable oil in a large saute pan over medium heat. Add the onions, season with salt and cayenne, and cook, stirring, until they begin to wilt, about 2 minutes.

Add the beef, chili powder, cumin, crushed red pepper and oregano. Season with salt and cayenne, and cook until all the pink in the meat disappears, 5 to 6 minutes.

Add the garlic, tomatoes, tomato paste and 2 1/2 cups beef stock; bring to boil, and reduce the heat to medium-low. Simmer, uncovered, until the meat is tender, about 1 hour, stirring occasionally. Skim off any fat that rises to the surface.

Combine the Masa Harina with the remaining 1/2 cup stock and mix to blend. Slowly add to the pot, stirring to blend. The mixture will thicken. Cook for 30 minutes, then season again with salt and cayenne. It should be thick enough to coat the back of a spoon.

In a heavy, deep pot or an electric fryer, heat 4 inches of vegetable oil to 360 degrees F. Fry the shoestring potatoes in batches until golden brown, 3 to 4 minutes per batch. Drain on paper towels, then season with salt and cayenne.

Preheat the oven to 400 degrees F.

Cover the bottom of a large, glass rectangular baking pan with the shoestring potatoes.

Combine the Cheddar and jack cheeses. Sprinkle the cheese over the fries.

Bake just until the cheese melts, 3 to 4 minutes. Remove the pan from the oven and spoon the chili over the top of the fries. Garnish with the sour cream and jalapenos. Serve immediately.

## Casserole Crazy

**Makes 6 to 8 servings.**

# Beef Stew Casserole

---

**Yield: 8 servings**

**2 pounds beef (for stew), cut into bite-size cubes**  
**1 1/2 cups thickly sliced carrots**  
**2 onions, coarsely chopped**  
**4 to 6 potatoes (about 2 pounds), peeled and cubed**  
**1 cup chopped celery**  
**2 teaspoons salt**  
**1 teaspoon pepper**  
**1 can condensed cream of mushroom soup**  
**1 cup burgundy wine**  
**1/2 cup water**  
**1 dried bay leaf, crumbled fine**

**Preheat oven to 250 degrees F.**

**Combine the beef, carrots, onions, potatoes, celery, salt and pepper in a 4-quart, oven-safe casserole or baking dish.**

**Stir together the mushroom soup, wine, water and bay leaf. Pour over beef-vegetable mixture. Cover tightly. Bake for 5 hours.**

# Beefy Tater Tot Casserole

---

1 pound ground beef  
1 cup chopped onion  
2 (10 ounce) cans cream of chicken–mushroom soup (or  
1 can each cream of chicken and cream of mushroom)  
1 to 1 1/2 cups sour cream  
1 (16 ounce) package frozen Tater Tots  
Salt and pepper to taste

**Brown ground beef with onion in skillet, stirring until crumble; drain. Mix soup with sour cream. Mix in beef mixture. Place in casserole and top with Tater Tots. Bake at 350°F for about 30 minutes or until bubbly and Tater Tots are golden brown. Serve with salad and rolls.**



# Bistro in a Pot

---

Makes 4 servings

3 tablespoons extra-virgin olive oil  
2 large garlic cloves, sliced  
2 cups chopped leeks, white and green parts, washed and drained  
1 pound skinless, boneless chicken breast, cut into bite-size pieces  
1 cup thinly sliced small potatoes  
1 1/2 cups baby carrots, quartered lengthwise  
3 or 4 teaspoons dried lemon peel (see note)  
2 tablespoons dried tarragon  
1/2 cup water or vegetable broth  
1 cup grated low-fat Jarlsberg cheese (4 ounces)  
1 cup frozen peas, thawed  
Minced fresh parsley, for garnish

In wok or large skillet with cover, heat olive oil over high heat until nearly smoking. Stir-fry garlic, leeks and chicken until golden brown and tender, about 5 minutes. Remove to a bowl. Add potatoes, carrots, lemon peel and tarragon to wok and stir-fry 5 minutes. Return leeks and chicken to wok. Add 1/2 cup water; stir quickly, cover tightly and steam 5 minutes.

Remove from heat, add cheese and peas; stir to combine. Garnish with parsley and serve immediately.

# **Black Bean Casserole Ole**

---

**Yield: 6 servings**

**1 cup chopped onions**  
**3/4 cup yellow cornmeal**  
**2 teaspoons chili powder**  
**1 cup evaporated skim milk**  
**1/4 cup water**  
**1 (16 ounce) can whole kernel corn, drained**  
**1 (16 ounce) can black beans, drained and rinsed**  
**1 (16 ounce) can stewed tomatoes**  
**1 (4 ounce) can diced mild green chiles**

**Preheat oven to 350 degrees F. Lightly spray an 8-inch square baking pan with non-stick spray.**

**In a large bowl, combine all ingredients. Mix well. Place in prepared pan. Bake uncovered for 45 minutes.**

# Blintz Casserole

---

Serves 8

1 1/4 cups all-purpose flour  
1 teaspoon baking powder  
1/2 cup butter, softened  
3 tablespoons white sugar  
2 eggs  
3/4 cup milk  
1 (16 ounce) container cottage cheese, creamed  
2 tablespoons butter, softened  
1 egg  
1 tablespoon sour cream  
1/2 teaspoon salt

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9-inch square baking dish.

In a medium bowl, mix flour, baking powder, butter and sugar. Stir in eggs and milk.

In a separate medium bowl, mix cottage cheese, butter, egg, sour cream and salt. Place 1/2 the flour mixture in the baking dish. Cover with the cottage cheese mixture, and top with remaining flour mixture. Bake 50 minutes in the preheated oven, until puffed and golden brown. Allow to cool slightly, and cut into squares to serve.

# **Boot Kickin' Tortilla Casserole**

---

**1 tri-tip, cooked in crockpot**  
**1 large onion**  
**Garlic, however much desired**  
**Chili powder, however much desired**  
**1 can tomato sauce**  
**1 can El Pato Sauce**  
**1 can diced green chiles**  
**1 dozen corn tortillas**  
**1 cup small curd cottage cheese**  
**1 egg**  
**1/2 pound jack cheese**  
**1 cup marble cheese**  
**Sour cream, for garnish**  
**Slivered green onions, for garnish**  
**Chopped tomatoes, for garnish**

**Sauté onions and garlic. Add green chiles and meat to skillet. Sprinkle chili powder over meat mix and add tomato sauce and El Pato sauce. Simmer for 15 minutes.**

**While sauce cooks, fry tortillas in hot oil one at a time. Drain on paper towels and cut into quarters.**

**Beat cottage cheese and egg together and set aside.**

**Spread 1/3 of meat mixture in bottom of a 9 x 13-inch baking dish.**

**Layer with jack cheese, half the cottage cheese mixture and half the tortillas. Repeat layers. Top with marble cheese.**

**Bake uncovered at 350 degrees F for 30 minutes or until heated through and cheese is melted.**

**Serve topped with sour cream, green onions and tomatoes.**

# **Breaded Pork Chops en Casserole**

---

**4 thick pork chops**

**Dry bread crumbs, salt or garlic salt, pepper, paprika, poultry seasoning**

**2 regular tomatoes, halved crosswise or 4 Roma tomatoes, halved lengthwise**

**4 firm fresh or canned pear halves**

**Parsley, preferably Italian, or dry parsley in an emergency, or cilantro**

**Mayonnaise**

**Preheat oven to 350 degrees F.**

**Slightly dampen chops if they are dry. Shake chops with bread crumbs and your choice of seasonings in a paper bag, or sprinkle chops with crumbs and seasonings. Place in single layer in large flat ovenproof baking dish. Place tomatoes and pears around chops. Sprinkle salt and lots of parsley, if using, on tomatoes. Fill pears with mayonnaise. Bake, uncovered 40–50 minutes. If using cilantro, sprinkle on tomatoes now.**

**Makes 4 servings.**

# Broccoli and Rice Casserole

---

4 tablespoons margarine or butter  
1 cup finely chopped celery  
1 cup finely chopped onion  
1 large bell pepper, finely chopped (optional)  
4 cups cooked rice  
2 packages chopped broccoli, cooked  
according to directions  
1 (8 ounce) jar Cheez Whiz®  
2 cans undiluted cream of chicken,  
mushroom or celery soup  
Garlic, salt and pepper, to taste

Sauté celery, onion and bell pepper in margarine. Add rice, broccoli, Cheez Whiz®, rice and soup. Mix well and season.

Grease a 3–quart casserole. Turn mixture into a casserole and bake at 350 degrees F for 45 minutes to 1 hour or until heated through.

# Broccoli Casserole

---

2 boxes frozen broccoli, chopped,  
cooked and drained  
1/2 cup butter  
4 tablespoons flour  
4 chicken bouillon cubes  
2 cups milk

Melt butter. Add crumbled bouillon cubes. Add flour with milk. Cook until thick.

## Dressing

1/2 bag Pepperidge Farm ® stuffing crumbs  
1/2 cup boiling water  
2 tablespoons butter  
Nuts

Put crumbs into a bowl. Melt butter in water. Pour over crumbs. Add a few nuts and toss with a fork. Put the broccoli in the bottom of a buttered dish. Pour cream sauce over. Spoon on stuffing. Sprinkle with more nuts. Bake, uncovered, at 350 degrees F for 30 minutes.

# Broccoli Casserole

---

2 eggs

1/2 cup mayonnaise

1 can cream of mushroom soup

1 bag thawed broccoli florets

1 pound shredded Cheddar cheese

1 to 2 envelopes crushed Ritz crackers

Mix together eggs, mayonnaise and soup. Add broccoli and cheese. Mix thoroughly. Place in a casserole dish and cover with crackers. Place aluminum foil loosely over dish and bake at 350 degrees F for 30 to 45 minutes.



# Broccoli Casserole

---

2 (16 ounce) packages frozen, chopped broccoli  
1 medium onion, chopped\*  
Seasoned salt  
3/4 cup mayonnaise  
1 can condensed cream of mushroom soup  
2 eggs  
2 cups (8 ounces) sharp Cheddar cheese, shredded  
1 cup Ritz crackers, crushed  
1/4 cup melted butter or margarine

Preheat oven to 350 degrees F.

Cook broccoli according to package directions. Drain thoroughly. Sprinkle with seasoned salt to taste. In large bowl combine broccoli with mayonnaise, soup, eggs and cheese; blend thoroughly. Pour into greased 13 x 9 x 2-inch pan. Sprinkle with cracker crumbs and drizzle crumbs with the melted butter. Bake in 350 degree F oven for 30 minutes.

# **Broccoli or Asparagus Casserole**

---

**1 package frozen vegetables  
1 can cream of chicken soup  
1 can cream of celery soup  
1 cup chow mein noodles**

**Mix all together except for about 1/4 cup of the chow mein noodles. Refrigerate. Sprinkle remaining noodles on top. Bake uncovered at 325 degrees F for 30 minutes.**

# Broccoli Cauliflower Casserole

---

- 1 (16 ounce) package frozen broccoli cuts or 1 pound fresh steamed
- 1 (16 ounce) package frozen cauliflower florets or 1 pound fresh steamed
- 1 large onion, chopped
- 2 tablespoons margarine or butter
- 2 tablespoons flour
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried basil, crushed
- 1/4 teaspoon pepper
- 1 1/4 cups milk
- 2 (3 ounce) packages cream cheese with chives, cut up
- 3/4 cup soft bread crumbs
- 3 tablespoons grated parmesan cheese
- 2 tablespoons margarine or butter, melted

Preheat oven to 350 degrees F.

Cook broccoli and cauliflower according to package directions. Drain well. Place in a large saucepan. Set aside.

Cook onion in the 2 tablespoons margarine or butter until tender but not brown. Stir in flour, salt, garlic powder, basil and pepper. Add milk. Cook and stir until thickened and bubbly. Add cream cheese. Stir until cheese melts. Stir into vegetable mixture.

Pour into 2 quart casserole. Toss together bread crumbs, cheese, and 2 tablespoons melted margarine or butter. Sprinkle over vegetable mixture. Bake uncovered for 25 to 30 minutes or until heated through.

To make ahead. Refrigerate unbaked casserole, covered up to 1 day, and bake as directed or freeze up to 1 month thaw frozen casserole in refrigerator overnight and bake for 40–45 minutes or until heated through.

# **Broccoli–Cauliflower Casserole**

---

- 1 pound frozen broccoli**
- 1 pound frozen cauliflower**
- 1 can cream of mushroom soup**
- 1 small jar Cheez Whiz®**
- 1 small can French–fried onions**

**Place broccoli and cauliflower in a 9 x 13–inch baking dish on top of stove. Heat the soup and Cheez Whiz® in a pan. Pour over the vegetables. Bake for 40 minutes at 325 degrees F. Place the onions on the vegetables during the last 10 to 15 minutes.**

# Broccoli Cheese Casserole

---

**5 boxes frozen chopped broccoli**  
**1 pound Velveeta cheese**  
**Salt, black pepper, garlic powder (all to taste)**  
**3/4 cup (1 1/2 sticks) butter**  
**1 stack Ritz crackers**

**Cook broccoli.**

**Melt 1 stick butter and Velveeta cheese (careful not to burn). Season broccoli. Add cheese mixture.**

**Crumble crackers and mix throughout, saving some for the top. Dot casserole with remaining butter. Bake 20–25 minutes at 350 degrees F.**

# Broccoli–Cheese Casserole

---

**2 (16 ounce) bags chopped broccoli**  
**1 can cream of mushroom soup**  
**1 can cream of chicken soup**  
**1 cup mayonnaise**  
**1 small can water chestnuts, sliced**  
**12 ounces Cheddar cheese, grated**

**Cook broccoli according to directions on bag. Combine soups, mayonnaise and half the cheese. Layer broccoli, then soup mixture, then water chestnuts, ending with remaining grated cheese. Bake at 350 degrees F for 30 minutes.**

# Burrito Casserole

---

**1 pound ground beef**  
**1/2 medium yellow onion chopped**  
**1 package taco seasoning**  
**Flour tortillas**  
**1 can refried beans**  
**2 to 3 cups shredded mild Cheddar cheese**  
**1 can cream of mushroom soup**  
**1 (8 ounce) carton sour cream, divided**

**Brown hamburger and onions; drain. Add taco seasoning (prepare as directed on taco seasoning package). Add refried beans.**

**Mix soup with 4 ounces of sour cream. Spread enough of the sour cream mixture to cover the bottom of a casserole dish. Put meat into tortillas. Wrap like a burrito and place seam side down in casserole dish. Put the remaining sour cream on top of the burritos. Sprinkle cheese over top and bake, uncovered, at 350 degrees F for 20 to 30 minutes.**

**Garnish with chopped green onions, chopped tomatoes, remaining sour cream and picante sauce.**

# Burrito Supreme Casserole

---

8 (8-inch) flour tortillas  
1 1/2 cups tomato juice  
1 envelope taco seasoning mix  
1 tablespoon vegetable oil  
1/2 pound ground beef  
1 (16 ounce) can refried beans  
3 cups shredded Cheddar cheese, divided  
1 small avocado  
1 tablespoon lemon juice  
1 1/2 cups shredded lettuce  
1 cup chopped tomato

Wrap tortillas securely in aluminum foil; bake at 350 degrees F for 15 minutes or until thoroughly heated. Combine tomato juice, seasoning mix and oil; stir well, and set aside. Cook ground beef in a large skillet until browned, stirring to crumble; drain. Stir in beans and 1/2 cup tomato juice mixture. Bring to a boil; cover, reduce heat, and simmer 5 minutes or until mixture is thoroughly heated, stirring occasionally.

Remove from heat. Place 1/4 cup beef mixture and 2 1/2 tablespoons cheese down center of each tortilla. Roll up tortillas, and place seam side down in a lightly greased 13 x 9-inch baking dish.

Pour remaining tomato juice mixture over casserole. Cover and bake at 350 degrees F for 30 to 35 minutes.

Uncover and sprinkle with remaining cheese; bake an additional 5 minutes or until cheese melts.

Peel and cube avocado; toss with lemon juice. Sprinkle avocado, lettuce and tomato over casserole. Serve immediately.

Yields 4 servings.



# **Busy Day Casserole**

---

**3 pounds lean beef, cubed  
2 cans golden mushroom soup  
1 envelope dry onion soup mix**

**Place all ingredients in a Dutch oven in order given. Bake at 325 degrees F for 2 to 3 hours.**

**Serve over rice or noodles. For company, stir in a small carton of sour cream just before serving over rice or noodles.**

# Buttery Chicken Casserole

---

**1 (3 pound) broiler–fryer chicken**  
**1 quart water**  
**1 teaspoon salt**  
**1 teaspoon pepper**  
**1 can cream of chicken soup, undiluted**  
**1 can cream of celery soup, undiluted**  
**8 ounces sour cream**  
**1/2 teaspoon pepper**  
**1/2 (16 ounce) package oval–shaped buttery  
crackers, crushed (2 stacks)**  
**1/4 cup butter, melted**

**Combine first 4 ingredients in a large Dutch oven; bring to a boil. Cover, reduce heat, and simmer 1 hour or until tender. Remove chicken, and cool slightly.**

**Skin and bone chicken; cut chicken into bite–size pieces. Combine chicken, cream of chicken soup and next 3 ingredients, stirring well.**

**Place half of crushed crackers in a lightly greased 11 x 7 x 1 1/2–inch baking dish; spoon chicken mixture over crackers. Top with remaining crackers, and drizzle with butter.**

**Bake at 325 degrees F for 35 minutes or until lightly browned.**

**Yields 6 to 8 servings.**

# Cabbage Casserole

---

1 small head cabbage, chopped  
1 pound hamburger  
1 cup chopped onion  
1/2 cup raw rice  
1 can tomato soup  
1 soup can water

**Brown hamburger and onion and drain well. Mix in the rice, and place over cabbage. Pour a mixture of tomato soup and water over the top. Cover with foil and bake at 350 degrees F for 1 hour. Stir before serving.**

# Cabbage Casserole

---

**Makes: 6 servings**

**1 pound lean ground beef**  
**1 onion, sliced**  
**1 medium head cabbage, sliced**  
**2 cans condensed tomato soup**  
**Salt to taste**  
**Ground black pepper to taste**  
**1/2 cup sour cream**

**In a large pot over medium heat, brown the ground beef and onion; drain fat.**

**Stir in sliced cabbage, tomato soup, tomato soup can of water, salt and pepper. Cover and simmer until cabbage is tender; stirring occasionally.**

**Stir in sour cream just before serving.**

# Cabbage Patch Casserole

---

1 medium head cabbage  
Water (for cooking)  
1/2 teaspoon salt  
1 can condensed Cheddar cheese soup  
1/2 cup milk  
4 strips bacon, crisp  
1 (3 ounce) can French-fried onions

**Chop cabbage. Cook in salted water until tender. Drain. Place in 2-quart casserole. Mix together soup and milk until well blended. Add bacon, crumbled. Pour over cabbage and top with onion rings. Bake at 350 degrees F for about 30 minutes.**

# Cabbage Roll Casserole

---

1 large head cabbage  
1 1/2 pounds ground beef (or meat loaf mix)  
2 cups cooked instant or minute rice  
2 (26 ounce) jars tomato sauce  
Butter  
Salt and pepper  
Onion powder  
Garlic powder

Chop the cabbage into bite-size chunks. In a large frying pan or a Dutch oven, add enough butter to cover the bottom and then some. Fry the cabbage until it is tender, but not too mushy. When done, put in a large bowl and hold for later in recipe.

Using the same fry pan or Dutch oven, fry ground beef until cooked.

In a saucepan, cook rice. Mix meat and rice together adding salt, pepper, onion powder, garlic powder and some of the tomato sauce to moisten the mixture.

Cover the bottom of a 13 x 9-inch baking dish with about 1/4 inch tomato sauce, then layer cabbage, meat and rice mix and tomato sauce until pan's full. Bake at 350 degrees F for about 45 minutes to 1 hour.

This feeds about 6 people or 3 people with days of leftovers.

# **Cabbage Rolls with Sour Cream Sauce**

---

**2 cups leftover meat or ground beef  
(seasoned with salt and pepper)**  
**1/4 cup diced onion**  
**1/2 cup diced celery**  
**1 cup cooked rice**  
**1 teaspoon horseradish**  
**1 tablespoon prepared mustard**  
**1 egg, well beaten**  
**6 large cabbage leaves**  
**1/4 cup tomato puree**  
**1/2 cup water**  
**1 cup sour cream**

**Heat oven to 350 degrees F.**

**Brown meat and onion in a heavy skillet over low heat. Remove from heat. Mix in thoroughly celery, rice, horseradish, mustard and egg. Cook cabbage leaves for 3 minutes in boiling salted water.**

**Place meat mixture on cabbage leaves. Roll and fasten with toothpicks. Place close together in greased baking dish. Pour tomato puree and water over cabbage rolls. Cover and bake 30 minutes.**

**Remove cabbage rolls. Pour sour cream into liquid remaining in baking dish. Serve over cabbage rolls.**

# Cable Car Tuna Casserole

---

**6 ounces egg noodles, cooked**  
**1/2 teaspoon thyme**  
**1/4 teaspoon salt**  
**1 can cream of celery soup**  
**1/2 cup milk**  
**2 (7 ounce) cans tuna, drained and flaked**  
**1 cup coarsely chopped celery**  
**1/3 cup chopped green bell pepper**  
**1/3 cup sliced water chestnuts**  
**1/3 cup whole scallions, chopped**  
**1/2 cup mayonnaise**  
**3/4 cup grated sharp Cheddar cheese**  
**1/4 cup chopped toasted almonds**

**Preheat oven to 425 degrees F. In a 2–quart casserole combine noodles, thyme and salt. Set aside.**

**Mix together the soup and milk in a saucepan and heat, stirring constantly, until smooth. Add tuna, celery, green pepper, water chestnuts, scallions, mayonnaise and all but 2 tablespoons of the cheese. Heat and stir until cheese is melted. Add cheese sauce to casserole and mix thoroughly. Sprinkle top with remaining grated cheese and almonds. Bake for about 20 minutes until bubbly and lightly browned.**



# California Rice Casserole

---

1 cup onion, chopped  
1/4 cup butter  
4 cups cooked rice  
2 cups sour cream  
1 cup cottage cheese  
1 bay leaf  
1/2 teaspoon salt  
1/8 teaspoon pepper  
3 small cans green chiles, drained  
2 cups sharp Cheddar cheese, grated  
Parsley, chopped

Sauté onion in butter until golden. Remove from heat and stir in rice, sour cream, cottage cheese, bay leaf, salt and pepper. Lightly mix. Layer half the rice mixture in a buttered baking dish, then half the chiles and sprinkle with 1 cup of the cheese. Repeat layers. Bake at 375 degrees F for 30 minutes. Sprinkle with chopped parsley.

# Campbell's® Beef Taco Bake

---

1 pound ground beef  
1 can Campbell's Condensed Tomato Soup  
1 cup salsa  
1/2 cup milk  
6 flour or 8 corn tortillas, (6 to  
8 inches), cut into 1-inch pieces  
1 cup shredded Cheddar cheese

**In skillet over medium-high heat, cook beef until browned, stirring to separate meat. Pour off fat. Add soup, salsa, milk, tortillas and half the cheese. Spoon into 2-quart shallow baking dish. Cover. Bake at 400 degrees F for 30 minutes or until hot. Sprinkle with remaining cheese.**

**Serves 4.**

# **Carrot Stuffing Casserole**

---

**4 cups sliced, cooked and drained carrots**  
**1 can cream celery soup**  
**1 chopped onion**  
**1/2 cup (1 stick) melted margarine**  
**1 cup sharp shredded Cheddar cheese, divided**  
**1 box chicken flavored stuffing mix**

**Mix together carrots, soup, onion, margarine, 1/2 cup of the Cheddar cheese and stuffing mix. Put into greased 2–quart casserole. Top with remaining 1/2 cup Cheddar cheese. Cover and bake at 350 degrees F for about 30 minutes.**

# Cashew Chicken Casserole

---

2 cups uncooked elbow macaroni  
3 cups cubed cooked chicken  
1/2 cup cubed process American cheese  
1 small onion, chopped  
1/2 cup chopped celery  
1/2 cup chopped green bell pepper  
1 (8 ounce) can sliced water chestnuts, drained  
1 can condensed cream of mushroom soup, undiluted  
1 can condensed cream of chicken soup, undiluted  
1 1/3 cup milk  
1 (1 1/2 ounce) can chicken broth  
1/4 cup butter or margarine, melted  
2/3 cup crushed saltines (about 20 crackers)  
3/4 cup cashew halves

In a greased 13 x 9-inch baking pan, layer the first seven ingredients in the order listed.

In a bowl, combine the soups, milk and broth. Pour over water chestnuts. Cover and refrigerate overnight.

Toss butter and cracker crumbs; sprinkle over casserole. Top with cashews. Bake, uncovered, at 350 degrees F for 35 to 40 minutes or until macaroni is tender.

Yields 6 servings.

# Casserole Italiano

---

1/2 cup chopped onion  
1/2 cup chopped green bell pepper  
1/4 cup butter  
1 1/2 pounds ground round  
1 1/2 teaspoons salt  
1/4 teaspoon pepper  
1/2 teaspoon oregano  
2 tablespoons Worcestershire sauce  
1 (8 ounce) package elbow macaroni,  
cooked according to directions  
1 (3 ounce) can button mushrooms, drained  
1 can tomato soup, undiluted  
1 medium tomato, chopped  
1/2 cup grated Parmesan cheese

Preheat oven to 375 degrees F.

In a large skillet, sauté onion and green pepper in butter over medium heat until tender. Add ground round, cooking until brown. Add salt, pepper, oregano and Worcestershire sauce.

In a 2 1/2-quart casserole, combine cooked macaroni, ground round mixture, mushrooms, soup and chopped tomato. Cover and bake for 40 minutes.

Remove from oven; sprinkle cheese on top and bake 5 minutes longer, or until cheese is melted and brown.

Makes 4 to 6 servings.

# Cat Litter Casserole

---

1 cup biscuit baking mix  
1 cup shredded Cheddar cheese  
1 pound ground beef, turkey or pork sausage

## Litter

2 cups long grain rice  
3 3/4 cups water  
2 teaspoons salt  
2 tablespoons butter or margarine

Preheat oven to 350 degrees F.

Using clean hands, mix together baking mix, cheese and ground beef in a large bowl. Mold pieces of this mixture into various sizes/shapes. Place the pieces so they don't touch in an ungreased baking pan. Bake for about 20 minutes, or until brown, firmly and slightly crusty.

While the meat cooks, place water, rice, salt and butter into a large saucepan. Heat on high until water begins to come to a boil. Stir, turn heat to low and cover pan. Simmer without lifting the cover for 14 minutes.

Remove saucepan from the stove and carefully, lift off cover. Break apart or fluff the rice with a fork and set pan aside.

When meat is done, carefully transfer to paper towels to drain.

Spoon rice and meat into the now empty pan, leaving some meat partially uncovered.

Makes 8 to 10 servings.

# Cauliflower Casserole

---

**1 large head cauliflower, broken into small florets**  
**1/2 cup butter, melted**  
**1/4 cup grated Parmesan cheese**  
**2/3 cup Italian seasoned bread crumbs**  
**1 pinch salt**  
**1 teaspoon crushed red pepper flakes**  
**1 cup shredded Cheddar cheese**

**Preheat oven to 350 degrees F.**

**Bring a pot of water to a boil. Add cauliflower and cook for about 10 minutes. Drain and place in a 2-quart casserole dish.**

**In a small bowl combine butter, Parmesan cheese, bread crumbs, salt and red pepper flakes. Sprinkle mixture over casserole and top with Cheddar cheese. Bake for 20 minutes, or until cheese is melted and bubbly.**

# Cheddar Parmesan Potatoes

---

1/4 cup butter or margarine  
1/4 cup all-purpose flour  
2 cups milk  
1/2 teaspoon salt  
1 cup shredded Cheddar cheese  
1/2 cup Parmesan cheese  
5 cups sliced, cooked and peeled potatoes  
1/4 cup bread crumbs

In a saucepan, melt butter over low heat. Stir in flour until smooth. Gradually add milk; cook and stir over medium heat until mixture thickens. Remove from heat and add salt and cheeses. Stir until Cheddar cheese melts. Place potatoes in a greased 2-quart baking dish and add cheese mixture, stirring gently to mix. Sprinkle bread crumbs on top. Bake uncovered at 350 degrees F for 30 to 35 minutes.

Makes 6 to 8 servings.



# Cheese Blintz Casserole

---

1 pound creamed cottage cheese  
1 pound farmers cheese, shredded  
2 eggs  
Pinch of salt  
1/4 to 1/2 cup granulated sugar  
1/2 teaspoon vanilla extract  
Juice of 1 lemon  
1 cup butter, melted and cooled slightly  
2 eggs  
1/4 cup milk  
3 teaspoon baking powder  
1/2 cup sugar  
1 cup flour  
1 teaspoon vanilla extract  
Sugar  
Cinnamon  
1 large can blueberry pie filling  
1/2 teaspoon grated lemon peel

Preheat oven to 300 degrees F.

In large bowl, combine fist 7 ingredients, blending well and set aside.

Grease a 2–quart long baking dish.

In a large bowl, combine the next 7 ingredients until blended. Pour 1/2 of the mixture into the prepared pan. Pour all of the first mixture on top of the batter in the pan and top with the other 1/2 of remaining batter, being careful not to mix together. Sprinkle with sugar and cinnamon and bake for 45 to 60 minutes.

Warm the blueberry filling and lemon peel together and pour over slices of the blintz.

**Option 2:** Here's another version originating from Oshkosh, WI: Omit the farmers cheese and cottage cheese in the above recipe and substitute 2 pounds ricotta cheese and 8 ounces cream cheese. Bake and prepare the same as the directions state above, baking 30 minutes longer until golden and done in center.

# **Cheese Casserole**

---

(must prepare a day in advance)

**9 slices stale bread salt and pepper**  
**1 1/2 tablespoon instant minced onion**  
**1 pound very sharp Cheddar cheese, grated**  
**4 eggs**  
**3 cup milk**  
**1 teaspoon dry mustard**  
**1 teaspoon Worcestershire sauce**

**Cut each slice of bread into 3 strips. Fit 9 strips in the bottom of Amontillado greased 2 quart casserole. Sprinkle with salt and pepper, 1/3 onions and 1/3 cheese. Press down. Repeat twice.**

**Beat eggs. Add milk, mustard and Worcestershire sauce. Pour over bread. Let stand overnight in refrigerator. Remove 2 hours before serving.**

**An hour before serving, bake in a preheated 325 degree F oven for 50–60 minutes or until firm in the center.**

# **Cheeseburger and Fries Casserole**

---

**2 pounds lean ground beef**

**1 (10 3/4 ounce) can condensed golden mushroom soup, undiluted**

**1 (10 3/4 ounce) can condensed Cheddar cheese soup, undiluted**

**1 (20 ounce) package frozen crinkle cut French fries**

**In a skillet brown the beef and drain. Stir in the soups. Pour into a greased 9 x 13-inch baking dish. Arrange French fries on top. Bake uncovered for 50 to 55 minutes at 350 degrees F, or until the fries are golden brown.**

# Cheeseburger Casserole

---

**1 pound ground beef**  
**1/2 cup chopped onion**  
**2 cups water**  
**2/3 cup ketchup**  
**2 tablespoons prepared mustard**  
**1 teaspoon salt**  
**1/4 teaspoon pepper**  
**2 cups uncooked instant rice**  
**2 slices Cheddar cheese, cut into 1-inch strips**

**In a skillet over medium heat, brown the beef and onion; drain. Add water, ketchup, mustard, salt and pepper; mix well. Bring to a boil. Stir in rice. Cover and remove from the heat; let stand for 5 minutes.**

**Top with cheese; cover and let stand for 3–5 minutes or until cheese is melted.**

**Yield: 4 servings.**

# **Cheesy Eggplant Casserole**

---

**1 medium eggplant  
3/4 cup soft breadcrumbs  
2 tablespoons butter  
2 tablespoons flour  
1 cup milk (at room temperature)  
2 teaspoons grated onion  
1 tablespoon catsup  
1 teaspoon salt  
1/2 teaspoon pepper  
Dash of cayenne  
1/2 teaspoon Worcestershire sauce  
6 ounces American or Cheddar cheese,  
cut into small pieces  
2 eggs, slightly beaten (at room temperature )**

**Preheat oven to 350 degrees F. Butter a 1 1/2–quart casserole dish.**

**Peel and dice eggplant. Steam or sauté until tender. Toss with breadcrumbs in a large bowl.**

**Melt butter in a medium saucepan; stir in flour. Add milk; cook and stir until thickened. Stir in onion, catsup and seasonings. Add cheese; cook and stir until melted. Add eggs to sauce, stirring constantly.**

**Combine sauce with eggplant mixture. Transfer to prepared dish; bake 45 minutes.**

# Cheesy Rice Casserole

---

2 cups hot cooked rice  
1 (2.8 ounce) can French fried onions, divided  
1 cup sour cream  
1 (16 ounce) jar medium salsa, divided  
1 cup (4 ounce) shredded Cheddar or  
taco-blend cheese, divided

Combine rice and  $\frac{2}{3}$  cup French fried onions. Spoon half the rice mixture into a microwave-safe 2-quart shallow casserole. Spread sour cream over rice. Layer half of the salsa and half of the cheese over sour cream. Top with remaining rice, salsa and cheese. Cover with vented plastic wrap. Microwave on high 8 minutes or until heated through. Sprinkle with remaining onions. Microwave 1 minute until onions are golden.

Yields 6 servings.

# **Cheez-It Casserole**

---

**2 (14 ounce) cans corn**  
**2 (14 ounce) cans green beans**  
**1 (8 to 12 ounce) jar sliced mushrooms**  
**1 medium onion, chopped**  
**1 stalk celery, chopped**  
**1 green bell pepper, chopped**  
**2 cans cream of mushroom soup**  
**1 (10 ounce) box Cheez-It crackers, crushed**  
**1/2 stick butter, melted**  
**1/2 cup sliced almonds**

**Preheat oven to 350 degrees F. Spray a 13 x 9-inch baking dish with nonstick cooking spray.**

**Add all the vegetables and soup to baking dish and mix thoroughly. Top with crushed Cheez-Its. Pour melted butter over the top and sprinkle with the almond slices.**

**Bake for approximately 30 minutes or until bubbly and heated through. Serve hot.**

**Makes 6 to 8 servings.**

# **Chicken and Dressing Casserole**

---

**2 pounds boiled chicken**  
**1/4 cup (1/2 stick) margarine**  
**1/2 can cream of mushroom soup**  
**1/2 can cream of chicken soup**  
**1/2 (13 ounce) can evaporated or whole milk**  
**1 box cornbread stuffing mix**  
**1 1/2 cups chicken broth**

**Remove chicken from bone and place in 2–quart casserole.**

**Melt margarine and add soups and milk; mix well. Pour over chicken in casserole.**

**Mix stuffing with broth and spoon over mixture in casserole dish. Do not stir layers together. Bake at 425 degrees F for 25 minutes or until brown.**



# **Chicken and Dumpling Casserole**

---

**1/2 cup chopped onion  
1/2 cup chopped celery  
2 garlic cloves, minced  
1/4 cup butter or margarine  
1/2 cup all-purpose flour  
2 teaspoons granulated sugar  
1 teaspoon salt  
1 teaspoon dried basil  
1/2 teaspoon pepper  
4 cups chicken broth  
1 (10 ounce) package frozen green peas  
4 cups cubed cooked chicken**

## **Dumplings**

**2 cups buttermilk biscuit mix  
2 teaspoons dried basil  
2/3 cup milk**

**In large pan, sauté onion, celery and garlic in butter until tender. Add flour, sugar, salt, basil, pepper and broth; bring to a boil. Cook and stir for 1 minute; reduce heat. Add peas and cook for 5 minutes, stirring constantly.**

**Stir in chicken. Pour into greased 13 x 9 x 2 inch baking dish.**

**Dumplings: Combine biscuit mix and basil in a bowl. Stir in milk with a fork until moistened. Drop by tablespoonsful onto casserole (12 dumplings). Bake uncovered at 350 degrees F for 30 minutes. Cover and bake 10 minutes more or until dumplings are done.**

# **Chicken and Dumplin' Casserole**

---

**1/2 cup onion, chopped**  
**1/2 cup celery, chopped**  
**2 garlic cloves, minced**  
**1/4 cup butter**  
**1/2 cup flour**  
**2 teaspoons granulated sugar**  
**1 teaspoon salt**  
**1 teaspoon dried basil**  
**1/2 teaspoon pepper**  
**4 cups chicken broth**  
**1 (10 ounce) package frozen green peas**  
**4 cups chicken, cooked, cubed**

## **Dumplings**

**2 cups prepackaged buttermilk biscuit mix**  
**2 teaspoons dried basil**  
**2/3 cup milk**

**In a large saucepan, sauté onion, celery and garlic in butter until tender. Add flour, sugar, salt, basil, pepper and broth; bring to a boil. Cook and stir for one minute; reduce heat. Add peas and cook for 5 minutes, stirring constantly. Stir in cubed chicken. Pour into a greased 13 x 9 x 2-inch baking dish.**

## **12 Dumplings**

**Combine biscuit mix and basil in a bowl. Stir in milk with a fork until moistened. Drop by tablespoonsful onto casserole. Bake, uncovered, at 350 degrees F for 30 minutes. Cover and bake 10 minutes more or until dumplings are done.**

# Chicken Casserole

---

- 1 (6 1/2 ounce) box stuffing mix (top of stove type)
- 2 cups cooked chicken (about 8 ounce), cut into small cubes
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 soup can nonfat milk
- 1 teaspoon poultry seasoning

Preheat oven to 325 degrees F.

Prepare stuffing according to package directions. Set aside. Spread chicken pieces in a 13 x 9-inch baking pan. Mix soups and milk; pour over chicken. Sprinkle with poultry seasoning. Spread stuffing over top. Bake for 30 minutes. Let stand 10 minutes before serving.

# Chicken Casserole

---

**1 small chopped onion**  
**1 small can chopped green chiles**  
**1/2 cup evaporated milk**  
**1 can cream of mushroom soup**  
**1 (8 ounce) box Velveeta cheese, cubed**  
**2 cups cooked, shredded chicken**  
**Grated Cheddar cheese**  
**Tortilla chips**

**Mix the first five ingredients and heat until cheese melts. Add the chicken. Stir and set aside.**

**Line a 9 x 11–inch casserole dish with tortilla chips. Pour the chicken mixture over. Bake at 325 degrees F for about 20 to 30 minutes.**

# Chicken Casserole Supreme

---

**1 chicken**  
**1 cup raw rice, cooked**  
**1 onion, chopped**  
**1 cup celery, chopped**  
**1 can cream of chicken soup**  
**1 can cream of celery soup**  
**1 cup mayonnaise**  
**1 can sliced water chestnuts, drained**  
**1/2 cup (1 stick) melted margarine**  
**1 package Town House crackers**  
**Dash of sage**  
**Salt and pepper to taste**

**Cook chicken with a dash of sage. When chicken is done, cook rice with water from chicken. When rice is done, mix in soup and mayonnaise. Add onion, celery and water chestnuts. Pour into a 9 x 13-inch baking dish.**

**Melt margarine. Crush crackers into margarine and put atop of chicken mixture. Bake at 350 degrees F for 40 to 50 minutes.**

# **Chicken Cordon Bleu Casserole**

---

**2 pounds skinless chicken breasts, cut into chunks**

**Bread crumbs**

**1 egg mixed with 1/2 cup milk**

**8 ounces Swiss cheese, cubed**

**8 ounces ham, diced**

**1 (10 ounce) can cream of chicken soup**

**1 cup milk**

**Dip chicken chunks into egg and milk mixture, then into bread crumbs, coating well. Brown in a small amount of oil until golden. Place chunks in baking dish. Add Swiss cheese and ham.**

**Mix cream of chicken soup with milk; mix well and pour over all. Bake about 30 minutes at 350 degrees F or until tender and bubbly.**

# **Chicken Cordon Bleu Casserole**

---

**4 boneless, skinless chicken breast halves**  
**4 ounces shredded Swiss cheese, divided**  
**4 ounces boiled/cooked ham, cubed**  
**2 cups broccoli florets**  
**2 cups coarse bread crumbs**  
**2/3 cup butter, chopped in tiny pieces**  
**4 tablespoons Parmesan cheese**  
**1 teaspoon dried basil, crushed**  
**1 teaspoon dried oregano leaves, crushed**  
**1 teaspoon garlic salt**  
**1/2 teaspoon salt**

**In a frying pan, brown the chicken on both sides until almost cooked through; set aside.**

**Steam broccoli for a couple of minutes (just enough to begin the cooking process – do not cook through); set aside.**

**Combine the crumbs, Parmesan cheese, basil, oregano, garlic salt and salt. Mix in the butter pieces. Stir in the broccoli florets.**

**Place chicken breasts in a buttered baking dish. Sprinkle the top of the chicken breast halves with half of the shredded Swiss cheese, the ham cubes, the bread crumb mixture, and the remaining shredded cheese (in that order). Cover and bake at 375 degrees F for approximately 30 to 40 minutes.**

**Serves 4.**

# **Chicken Corn Bread Casserole**

---

**4 cups crumbled corn bread**  
**1/4 cup chopped green bell pepper**  
**1/4 cup chopped celery**  
**1/4 cup chopped onion**  
**1 teaspoon poultry seasoning**  
**Salt and pepper, to taste**  
**1 1/2 cups cooked, coarsely chopped chicken**  
**1 can cream of chicken soup**  
**2 (13 1/2 ounce) cans chicken broth**

**Combine corn bread crumbs with next 5 ingredients. Place half of corn bread mixture in 2–quart baking dish. Spread chopped chicken on top. Combine soup and broth. Pour over chicken. Place remaining corn bread mixture over soup and broth. Press down lightly and set aside for 20 minutes. Bake at 350 degrees F for 45 minutes.**

**Yields 6 to 8 servings.**



# Chicken Enchilada Casserole

---

**8 corn tortillas**  
**2 cups shredded cooked chicken**  
**1 cup grated Monterey jack cheese**  
**2 tablespoons chopped green chiles**  
**1 bunch scallions, chopped**  
**1 (20 ounce) can mild enchilada sauce**  
**1 (8 ounce) container nonfat plain yogurt**

**Preheat oven to 350 degrees F.**

**Spray an 8-inch or 9-inch square casserole dish with nonstick spray. Cover the bottom of the dish with 4 corn tortillas, overlapping them if necessary. Sprinkle half the chicken, half the cheese, half the green chiles and half the scallions on the tortillas.**

**In a medium-size bowl or large measuring cup, stir together the enchilada sauce and yogurt until smooth. Pour half of this mixture over the layers in the casserole dish. Then layer on the remaining 4 tortillas, the chicken and the chiles. Sprinkle with half the remaining cheese. Pour the remaining sauce over the dish. Sprinkle with the remaining cheese and scallions. Bake, uncovered, for 30 minutes.**

**Makes 6 servings.**

# Chicken Enchilada Casserole

---

**1 small onion, chopped**  
**2 tablespoons margarine**  
**1 can cream of mushroom soup**  
**1 can cream of chicken soup**  
**1 cup sour cream**  
**1 (4 ounce) can chopped green chiles**  
**8 chicken breast halves, cooked and quartered**  
**12 corn tortillas**  
**1 1/2 cups Cheddar cheese**

**Sauté onion in margarine in large skillet. Stir in soups, sour cream, green chilies and chicken; set aside.**

**Spray a 9 x 13-inch casserole with cooking spray. Layer 1/2 of broken tortillas, chicken mixture and cheese; repeat layers. Bake at 350 degrees F for 30 minutes.**

# Chicken Hash

---

**5 cups chicken breast or any part of chicken (40 ounce)**  
**1 green bell pepper, diced**  
**1 red bell pepper diced**  
**2 stalks celery, diced**  
**1 medium onion, diced**  
**3 cups chicken stock (1 tablespoon chicken base in  
2 1/2 to 3 cups water, heated to boiling)**  
**2 teaspoons curry powder**  
**3 tablespoons paprika**  
**1/2 teaspoon sweet basil**  
**1/8 teaspoon salt**  
**1/4 teaspoon black pepper toasted almonds**  
**1 cup roux\***

**\* Stir 1/2 cup all-purpose flour in 2 tablespoons of corn oil or margarine in frying pan until golden brown.**

**Pan fry chicken in vegetable oil until golden brown.**

**Sauté bell peppers, celery, and onions until just tender.**

**Warm chicken stock to boiling point. Make roux. Mix chicken, vegetables, chicken stock, and seasoning with roux.**

**Bake in preheated oven at 350 degrees for 15 to 20 minutes.**

**Serve over cooked rice.**

**Serves 10 to 12.**

# Chicken Noodle Casserole

---

2 cups broken noodles  
4 cups boiling water  
1 teaspoon salt  
1 can cream of chicken soup  
1/4 cup almonds, chopped  
2 tablespoons melted butter  
1/2 cup evaporated milk  
1/8 teaspoon ground thyme  
1/2 pound cubed cooked chicken  
1/3 cup chopped green bell pepper  
1/2 cup bread crumbs

Preheat oven to 375 degrees F. Grease well a 6-cup baking dish. Cook noodles in boiling, salted water until tender. Put noodles in baking dish and pour over them the mixture of soup, milk and thyme. Over noodles and soup, place a layer each of chicken pieces and almonds. Sprinkle a mixture of melted butter, green pepper and bread crumbs over top of casserole. Bake 20 minutes or until sauce is bubbling.

Serves 4.

# Chicken Noodle Casserole

---

1 cooked, de-boned chicken  
1 package egg noodles, cooked  
2 cups grated cheese  
1 can cream of mushroom soup

Mix noodles and mushroom soup together. Place half in greased baking dish. Lay chicken on top of noodles. Add 1 cup cheese over thicken. Place remaining noodles on top. Top with remaining cheese. Bake at 350 degrees F until cheese is melted.

# Chicken Noodle Casserole

---

**1/4 cup butter or margarine, melted**  
**1/4 cup all-purpose flour**  
**3 cups chicken broth**  
**2/3 cup evaporated milk**  
**1 cup shredded Cheddar cheese**  
**2 cups cooked and chopped chicken breast**  
**1 (7 ounce) package noodles, cooked and drained**  
**Buttered bread crumbs**

**Melt butter in skillet over medium heat. Add flour and chicken broth. Cook until slightly thickened.**

**Remove from heat and add the milk and cheese. Then add the noodles and chicken. Place in 3-quart casserole dish. Top with buttered crumbs. Bake at 350 degrees F for 35 to 45 minutes, until browned and bubbly.**

**Serves 6 to 8.**

# Chicken Nugget Casserole

---

1 (12 1/2 ounce) package frozen chicken nuggets  
1/3 cup grated Parmesan cheese  
1 (26.5 ounce) jar spaghetti sauce  
1 cup (4 ounce) mozzarella cheese, shredded  
1 teaspoon Italian seasoning

Place chicken nuggets in a greased 11 x 7 x 2–inch baking dish. Sprinkle with Parmesan cheese. Top with spaghetti sauce, mozzarella cheese and Italian seasoning. Cover and bake at 350 degrees F for 30 to 35 minutes or until chicken is heated through and cheese is melted.

Yields 4 to 6 servings.

# Chicken Spaghetti Casserole

---

2 quarts water  
1 (3 pound) whole chicken  
1 green bell pepper, chopped  
1 onion, chopped  
1 teaspoon salt  
1 teaspoon pepper  
1 (7 ounce) package spaghetti  
1 (10 3/4 ounce) can cream of mushroom soup  
1 (16 ounce) loaf process cheese spread, cubed  
2 cups (8 ounces) shredded Cheddar cheese

Bring water and chicken to a boil in a Dutch oven; cover, reduce heat, and simmer 45 minutes or until done. Remove chicken, reserving broth in pot, and cool to touch. Skin and bone chicken; cut into bite-size pieces. Set aside.

Bring reserved broth, bell pepper, and next 3 ingredients to a boil. Add spaghetti, and boil 6 to 8 minutes or until tender. Drain, reserving 1 cup broth in pot. Add spaghetti, soup, and cheese spread to broth; cook over low heat, stirring constantly, until cheese melts. Stir in chicken, and pour into a lightly greased 13 x 9-inch baking dish.

Bake uncovered at 350 degrees F for 30 minutes. Remove from oven, and sprinkle with Cheddar cheese. Bake 5 more minutes or until cheese melts.

Yields 8 servings.



# Chicken Spaghetti Casserole

---

**1/2 (7 ounce) package thin spaghetti**  
**1 (8 ounce) can mushroom stems/pieces (optional)**  
**2 heaping cups diced, cooked chicken**  
**1 can cream of chicken soup**  
**1 can cream of mushroom soup**  
**1 cup sour cream**  
**1/2 cup Parmesan cheese**  
**1 1/2 cups shredded Cheddar cheese (save 1/2 cup for topping)**  
**1 (4 ounce) can drained chopped mild green chiles**

**Break spaghetti in half. Cook and drain.**

**Mix remaining ingredients together. Gently stir in cooked spaghetti. Pour in greased 9 x 13-inch dish and sprinkle with 1/2 cup Cheddar cheese. Bake covered at 350 degrees F for 45 minutes. Remove cover and bake additional 15 to 20 minutes or until cheese is well melted.**

**Serves 8 to 12.**

# Chicken Stuffing Casserole

---

4 whole chicken breasts, boiled  
3/4 to 1 pound Swiss cheese, thinly sliced  
2 cup Pepperidge Farm stuffing  
1 cup chicken broth  
1/2 cup margarine  
2 cans cream of chicken soup

Break chicken up into bite-size pieces. Layer in bottom of 13 x 11-inch baking dish. Mix soup and broth and add to chicken. Cover with cheese slices. Melt margarine and mix into dressing. Spread the mixture over cheese. Cover with foil and bake for 10 minutes at 350 degrees F.

Remove foil and bake 15 minutes longer.

# Chicken Stuffing Casserole

---

4 whole chicken breasts, boiled  
3/4 to 1 pound Swiss cheese, thinly sliced  
2 cup Pepperidge Farm stuffing  
1 cup chicken broth  
1/2 cup margarine  
2 cans cream of chicken soup

Break chicken up into bite-size pieces. Layer in bottom of 13 x 11-inch baking dish. Mix soup and broth and add to chicken. Cover with cheese slices. Melt margarine and mix into dressing. Spread the mixture over cheese. Cover with foil and bake for 10 minutes at 350 degrees F.

Remove foil and bake 15 minutes longer.

# Chicken Supreme

---

2 cups chicken, cooked and cubed  
2 cups seasoned dry stuffing cubes  
1 can cream of mushroom soup  
1 can French style green beans, reserve 1/4 cup juice  
1/2 cup milk  
1/4 cup reserved bean juice  
4 tablespoons butter  
Grated Cheddar cheese

Combine all ingredients, except butter and cheese. Pour into a 9-inch square pan. Dot mixture with butter; sprinkle on cheese. Bake at 325 degrees F for 1 hour.

# Chicken Tortilla Casserole

---

2 or 3 whole chicken breasts  
About 15 corn tortillas  
1 onion, chopped  
1 small can green chiles, chopped  
2 cups grated Monterey jack cheese  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1 soup can water or chicken broth  
1 clove garlic

Cook chicken in water until tender; remove skin; cut or shred into bite size pieces. Mix onion, chiles, soups, water or broth and garlic together with chicken in saucepan. Bring to boil; then remove from heat. Cut tortillas into 1-inch pie shaped pieces. Layer tortillas, chicken soup mixture and cheese alternately to make 6 layers in a large casserole. Bake 45 minutes, uncovered, at 350 degrees F.

# Chicken Tortilla Casserole

---

12 ounces boneless, skinless chicken breasts,  
cut into bite-size pieces  
1 cup (4 ounce) shredded Cheddar cheese  
3/4 cup chopped onion  
1 tablespoon butter  
1 (15 ounce) can tomato sauce  
2 (4 ounce) cans mild chopped green chiles  
1 tablespoon chili powder  
1 teaspoon cumin  
1 cup sour cream  
1 1/2 cups (6 ounces) shredded Monterey jack cheese, divided  
5 (10-inch) flour tortillas  
2 cups whole kernel corn, drained

Lightly grease a 2-quart casserole dish.

In a large skillet over medium heat, sauté chicken and onion in butter for 8 minutes, stirring occasionally.

Stir in tomato sauce, chiles, chili powder and cumin. Simmer over low heat for 15 minutes.

Meanwhile, in a medium bowl, combine sour cream, Cheddar cheese and 1 cup of the Monterey jack cheese.

Place one tortilla in casserole dish; cover with 1/5 of the chicken mixture, 1/2 cup corn and 1/4 of the sour cream mixture. Repeat layers three more times. On top of last tortilla, place remaining chicken mixture and 1/2 cup Monterey Jack cheese. Bake at 375 degrees F for 35 minutes until light brown and bubbly.

Serves 8.

# **Chicken with Cornbread Stuffing Casserole**

---

**3 to 4 chicken breasts, stewed and torn into bite-size pieces**

**1 bag Pepperidge Farm Cornbread Stuffing mix**

**1 can cream of chicken soup**

**1 soup can sour cream**

**1/3 cup chopped onion.**

**Broth from stewing chicken**

**Spray a 9 x 13-inch pan with cooking spray.**

**Put all but 1 cup stuffing mix in pan and moisten thoroughly with broth. Layer chicken on top. Mix soup, sour cream and onion and spoon on top of chicken. Sprinkle remaining stuffing mix on top. Bake at 350 degrees F for about 30 minutes or until heated through. Serve with cranberry sauce.**

# Chicken 'N' Stuffing Bake

---

**1 (6 ounce) box seasoned stuffing mix**  
**3 cups cubed cooked chicken**  
**1 can condensed cream of chicken soup, undiluted**  
**8 ounces (1 cup) sour cream**  
**2 tablespoons onion soup mix**  
**1 (4 ounce) can mushroom stems and pieces, drained**  
**1 (8 ounce) can sliced water chestnuts, drained**  
**1/4 cup grated Parmesan cheese**

**Preheat oven to 350 degrees F. Grease a 2–quart baking dish.**

**Prepare stuffing mix as directed on box; set aside.**

**Place chicken into prepared baking dish.**

**Combine soup, sour cream and soup mix; spread over chicken. Sprinkle with mushrooms and water chestnuts. Spread stuffing over top. Sprinkle with Parmesan cheese. Bake, uncovered, for 30 to 35 minutes or until bubbly.**

**Yield: 6 to 8 servings.**



# Chicken–Chile Casserole

---

Cheddar cheese

1 chicken

1 can cream of chicken soup

1 can mushroom soup

1 medium onion, chopped

1 dozen corn tortillas

1 can diced green chiles

1/2 cup chicken broth

**Boil chicken, saving broth. Pick meat off bones. Brown onion in skillet. Mix cream of chicken soup, cream of mushroom soup and green chiles.**

**Using a 2–quart casserole, break up 6 of the tortillas into the bottom of the casserole. Pour half of chicken mixture over this, then a layer of Cheddar cheese, then a layer of broken up tortillas, chicken mixture and layer of grated Cheddar cheese. Bake at 350 degrees F for 30 minutes, covered.**

# **Chicken–Corn Chip Casserole**

---

**2 boned chicken breasts**  
**1 bag Doritos®**  
**2 cups shredded Cheddar cheese**  
**1/2 cup chopped onions**  
**1 can cream of chicken soup**  
**2 to 3 jalapeño peppers**  
**1 pint sour cream**

**Crush Doritos® and put into the bottom of a 9–inch square pan. Chop the raw breasts; mix well with sour cream, soup, peppers and onions. Put on top of the Doritos®. Cover with cheese. Bake at 375 degrees F for 30 to 45 minutes, until casserole is bubbly.**

# **Chicken–Seafood–Artichoke Casserole**

---

**2 (8 1/2 ounce) cans artichokes**  
**2 pounds crabmeat, cooked and cleaned**  
**4 whole chicken breasts (skinned, halved and de–boned)**  
**1 1/2 cups sliced fresh mushrooms**  
**2 tablespoons butter**  
**3 cups thick white sauce**  
**1 tablespoon Worcestershire sauce**  
**1/2 cup sherry**  
**1/4 cup grated Parmesan cheese**  
**Salt**  
**Pepper**  
**Paprika**  
**Chopped parsley**

**Drain and arrange artichokes in a buttered casserole. Add chicken and crabmeat. In a large skillet, sauté mushrooms in butter. Drain mushrooms and add to casserole.**

**Combine 3/4 cup melted butter, 3/4 cup flour and 3 cups milk for white sauce. Heat and stir until creamy.**

**Add Worcestershire, salt and pepper to taste, and sherry to white sauce. Pour over casserole. Sprinkle top with cheese and dust with paprika and parsley. Bake uncovered for 40 minutes at 375 degrees F.**

# **Chicken–Zucchini Casserole**

---

**1 small box Stove Top chicken dressing**  
**2 pounds zucchini, diced**  
**1/4 diced cup onion**  
**1 cup sour cream**  
**1 (10 3/4 ounce) can cream of chicken soup**  
**2 tablespoons butter, melted**  
**1 pound hamburger**  
**1 small can mushrooms, drained**  
**8 ounces shredded Cheddar cheese**

**Brown hamburger and onion; drain well.**

**Mix all ingredients except cheese. Put into a greased 9 x 13–inch pan. Bake at 350 degrees F for 30 minutes.**

**Remove from oven, and place cheese on top; return to oven just until the cheese melts.**

# Chile Pepper Casserole

---

**8 whole large ancho/poblano or bell peppers**  
**1 cup sharp Cheddar cheese, shredded**  
**4 green onions, sliced**  
**4 eggs**  
**2 cups milk**  
**2/3 cup flour**  
**1/4 teaspoon salt**  
**1 cup Monterey jack cheese, shredded**  
**1 handful fresh cilantro leaves, chopped**

**This recipe works with lots of different kinds of chiles. Roast peppers so that the skin blisters, then peel off most of the blistered skin. If using dried ancho/poblano peppers, soak them in hot water until soft. Remove stem and seeds, and continue with the recipe.**

**Split chile peppers lengthwise and remove seeds and pith. Spread chiles in a single layer in a greased 9 x 13-inch baking dish. Sprinkle the green onions, cilantro and most of the cheese (reserving some for the top) over chiles.**

**In a bowl, beat eggs, milk, flour, and salt together until smooth. Pour over chiles and cheese. Bake at 325 degrees F for 40 minutes or until a knife inserted in custard comes out clean.**

**Sprinkle remaining cheese over casserole and return to oven for 10 minutes or until cheese melts. Let stand for 5 minutes before serving.**

**Serve with a tomato salad or salsa.**

# **Chile Rellenos Sausage Casserole**

---

**1 pound bulk pork sausage**

**3 (4 ounce) cans whole green chiles, drained and cut lengthwise**

**4 cups (16 ounces) shredded Colby cheese**

**4 cups (16 ounces) shredded Monterey jack cheese**

**6 eggs, beaten**

**1 (5 ounce) can evaporated milk**

**2 tablespoons all-purpose flour**

**Cook sausage in a large skillet over medium heat until browned, stirring to crumble; drain well.**

**Layer chiles in a lightly greased 13 x 9 x 2-inch-baking dish. Sprinkle with sausage and cheeses.**

**Combine eggs, milk, and flour mixing well. Pour over sausage and cheese. Bake uncovered, at 325 degrees F for 45 minutes.**

**Serve with picante sauce and warmed flour tortillas.**

# Chile Rice Casserole

---

3 cups cooked long grain white rice  
Salt and freshly-ground pepper, to taste  
3 cups sour cream  
1 teaspoon salt  
1 (7 ounce) can diced green chiles  
3/4 pound Monterey jack cheese, cut in strips  
1/2 cup grated Cheddar cheese

Preheat oven to 350 degrees F. Butter a 1 1/2-quart casserole.

Season rice with salt and pepper. Combine sour cream, salt and chiles.

In the prepared casserole, place a layer of rice, cover with a layer of the sour cream mixture, and top with strips of Monterey Jack cheese. Repeat, making 2 or 3 layers and ending with rice on top. Bake for 40 to 45 minutes or until heated through. Sprinkle with grated Cheddar cheese and return to oven until cheese is melted.

# Chiles Rellenos Casserole

---

2 (7 ounce) cans green chiles, seeded  
1/2 pound Cheddar cheese, grated  
1/2 pound Monterey jack cheese, grated  
2 cups evaporated milk  
4 eggs  
1/3 cup flour  
1 teaspoon salt

Preheat oven to 350 degrees F.

In a 12 x 8-inch baking dish, layer green chiles, Cheddar cheese and Monterey jack cheese.

Put the evaporated milk, eggs, flour and salt in a blender; blend thoroughly. Pour over the chiles and cheeses. Bake for 45 minutes.



# Chiles Rellenos Casserole

---

1 tablespoon butter or margarine  
1 cup chopped onions  
2 (4.5 ounce) cans chopped green chiles, drained  
1 1/2 cups shredded Cheddar cheese  
1 1/2 cups shredded jack cheese  
3 eggs  
3/4 cup sour cream  
1/4 to 1/2 teaspoon crushed red pepper flakes  
1 cup chopped seeded tomato or salsa

Preheat oven to 350 degrees F. Grease an 8- to 9-inch square pan.

Melt butter or margarine in skillet. Add onions, stirring until crisp tender. Stir in chiles. Spoon chile mixture into pan, then sprinkle with cheeses.

In a small bowl, beat eggs slightly. Beat in sour cream and pepper flakes. Spoon egg mixture over cheeses and sprinkle with tomato or salsa. Bake for 35 to 45 minutes or until tests done.

# **Chili–Beef Casserole**

---

**1 1/2 pounds lean ground beef**  
**1 (16 ounce) can hot chili beans**  
**1 (10 3/4 ounce) can tomato soup, undiluted**  
**1/2 teaspoon chili powder**  
**1/4 teaspoon salt**  
**1/4 teaspoon pepper**  
**2 cups corn chips**  
**6 green onions, chopped**  
**1 (2.25 ounce) can sliced ripe olives, drained**  
**1 cup (4 ounce) shredded sharp Cheddar cheese**

**Cook ground beef in a large skillet, stirring until it crumbles and is no longer pink. Add chili beans and next 4 ingredients. Cook over medium heat, stirring occasionally, 8 to 10 minutes.**

**Place corn chips in a lightly greased 11 x 7–inch baking dish. Spoon meat mixture over chips; sprinkle with 6 tablespoons of the green onions, olives, and cheese.**

**Bake uncovered at 350 degrees F for 20 minutes or until thoroughly heated. Sprinkle with remaining green onions.**

**Yields 6 servings.**

# Chili Casserole

---

**1 pound ground beef**  
**1/2 cup chopped onion**  
**1 tablespoon chili powder**  
**1 teaspoon salt**  
**1/4 teaspoon oregano**  
**1 (30 ounce) can refried beans**  
**1 (16 ounce) can stewed tomatoes**  
**6 ounces Monterey jack cheese**  
**2 cups slightly broken tortilla chips**

**Brown beef and onion in skillet. Add chili powder, salt and oregano. Stir in beans and tomatoes. Remove from heat.**

**Shred cheese, reserving 1/2 cup for topping. Spoon 1/2 of beef mixture into 2–quart casserole. Sprinkle with half of cheese; top with half of tortilla chips. Repeat layers. Bake at 350 degrees F for 20 minutes. Sprinkle with reserved 1/2 cup of cheese. Bake 5 minutes longer or until cheese has melted and mixture is bubbly.**

**Makes 8 servings.**

# Chili Casserole with Cornbread

---

**Yield: 6 servings**

**1 pound lean ground beef**  
**1 (16 ounce) jar salsa**  
**1 (15 1/2 ounce) can dark red kidney beans**  
**1 (14 1/2 ounce) can diced peeled tomatoes**  
**1 1/2 cups Niblets frozen corn**  
**3 teaspoons chili powder**  
**1 teaspoon cumin**  
**1 (8 1/2 ounce) package cornbread mix**  
**Milk**  
**Margarine**  
**Egg, if required by mix**  
**1/3 cup shredded Cheddar cheese**  
**1 teaspoon sliced green onions**

**Heat oven to 400 degrees F.**

**In large skillet over medium–high heat, brown ground beef; drain. Stir in salsa, kidney beans, tomatoes, corn, chili powder and cumin. Cook 3 to 4 minutes or until thoroughly heated, stirring occasionally.**

**Meanwhile, prepare cornbread as directed on package using milk and, if required, margarine and egg. Spoon cornbread batter around outside edge of ungreased 12 x 8–inch (2–quart) baking dish. Spoon hot beef mixture into center. (Casserole will be full.)**

**Bake at 400 degrees F for 18 minutes. Sprinkle with cheese; bake an additional 4 to 5 minutes or until cheese is melted and cornbread is deep golden brown. Sprinkle with green onions just before serving.**

# Chili Cornbread Casserole

---

**1 pound lean ground beef**  
**1 (16 ounce) jar salsa**  
**1 can red kidney beans, drained**  
**1 can whole kernel corn, drained**  
**1 (14 1/2 ounce) can diced tomatoes, undrained**  
**1 tablespoon chili powder**  
**1 teaspoon cumin**  
**2 boxes Jiffy corn bread muffin mix**  
**Sliced green onions**  
**1 to 1/2 cup shredded Cheddar cheese**

**Preheat oven to 400 degrees. Grease a 9 x 13–inch casserole.**

**Prepare Jiffy mixes according to directions on box. Set aside.**

**Brown ground beef. Add salsa, kidney beans, corn, tomatoes, chili powder and cumin to ground beef in pan and cook 3 to 4 minutes.**

**Spoon cornbread mixture into prepared casserole, and spread up around the sides of the dish. Spoon ground beef mixture in center. Bake for 18 minutes.**

**Remove from oven and sprinkle onions and cheese on top. Bake 5 minutes more.**

# Chili Pasta Casserole

---

**1 pound lean ground beef**  
**1 medium onion, chopped**  
**1/4 teaspoon salt**  
**1/8 teaspoon black pepper**  
**1 (15 ounce) can vegetarian chili with beans**  
**1 (14 1/2 ounce) can Italian style stewed tomatoes, undrained**  
**1 1/2 cups shredded sharp Cheddar cheese, divided**  
**1/2 cup reduced fat sour cream**  
**1 1/2 teaspoons chili powder**  
**1/4 teaspoon garlic powder**  
**8 ounces cooked pasta**

**Cook ground beef and onion in large skillet. Sprinkle with salt and pepper. Brown beef until no longer pink. Drain fat. Stir in chili, tomatoes with juice, 1 cup Cheddar cheese, sour cream, chili powder and garlic powder.**

**Add chili mixture to pasta and stir until pasta is coated. Sprinkle with remaining 1/2 cup cheese. Cover and cook 30 minutes until hot and bubbly.**

# Chili Pie Casserole

---

**3 cups Fritos® Corn Chips**  
**1 large onion, chopped**  
**1 (19 ounce) can chili**  
**1 cup grated American cheese**

**Spread 2 cups of Fritos® Corn Chips in a baking dish. Arrange chopped onion and half of cheese on the Fritos® Corn Chips. Pour chili over onion and cheese. Top with remaining Fritos® Corn Chips and cheese. Bake at 350 degrees F for 15 to 20 minutes until hot and bubbly.**

**Makes 4 to 6 servings.**

# Chili Skillet

---

**3 cups of your favorite chili**  
**3/4 cup chopped roasted green**  
**chiles, New Mexican or Poblano**  
**1/2 cup sour cream**  
**1 recipe cornbread batter**

**Preheat oven to 400 degrees F. Grease a 10–inch cast iron skillet and place it in the oven to heat while you prepare the other ingredients.**

**In a medium saucepan, heat together the chili, green chiles and sour cream until the sour cream melts. Reserve the mixture. Remove the skillet from the oven, and pour the cornbread batter into it. Top the cornbread batter with the chili mixture. Return the skillet to the oven, and bake about 30 minutes, until the cornbread has risen up through the chili and browned on top.**



# Chili-Roni

---

**Yield: 4 servings**

**1 (1.25 ounce) package chili seasoning mix**  
**1 pound lean ground beef**  
**1/2 cup onion, chopped**  
**1/2 cup green bell pepper, chopped (optional)**  
**1 (14 1/2 ounce) can tomatoes, chopped**  
**3/4 cup water**  
**2 cups elbow macaroni, cooked and drained**

**In a large skillet, brown ground beef. Drain fat.**

**Stir in chili seasoning mix, onion, bell pepper, tomatoes and water. Bring to a boil and simmer 15 minutes.**

**Add cooked macaroni and simmer 5 minutes.**

**Before serving, top with shredded Cheddar cheese, if desired.**

# **Chinese Cashew Chicken Casserole**

---

**1 to 2 tablespoons extra virgin olive oil**  
**2 pounds boneless, skinless chicken, mix of white and dark meat, chunked**  
**1 cup celery, finely chopped**  
**1 cup grated carrots**  
**1/2 cup green bell pepper, finely chopped**  
**1 tablespoon chopped fresh tarragon (1 1/2 teaspoons dried)**  
**Salt and pepper to taste**  
**5 ounces Chinese noodles**  
**1 can cream of mushroom soup**  
**1/2 cup chicken broth**  
**1 cup whole and broken cashew nuts**

**In a large skillet or chicken fryer over medium–high heat, heat the olive oil, then add the chicken chunks and cook just until browned slightly. Using a slotted spoon, remove the chicken from the pan and place in a large bowl. Add the celery, onion, carrot, green pepper and tarragon and gently toss to mix well. Season with salt and pepper to taste.**

**In a medium bowl, mix together the mushroom soup and chicken broth.**

**In a casserole dish large enough to hold the ingredients, place a layer of the Chinese noodles. Add one half of the chicken mixture, then pour 1/2 of the soup and broth mix evenly over the top. Top this with another layer of the noodles, the remaining chicken mixture and the rest of the soup and broth mix. Top with the cashews. Bake at 350 degrees F for about 45 minutes.**

# Chinese Casserole

---

**1 pound ground beef**  
**1 medium onion chopped**  
**3 celery stalks chopped**  
**1 can Chinese vegetables, undrained**  
**1 can cream of mushroom soup**  
**1 can cream of celery soup**  
**1/2 cup instant rice**  
**1 cup water**  
**Soy sauce to taste**

**Preheat oven to 350 degrees F.**

**Brown ground beef, onion and celery in a large skillet. Drain off any excess fat.**

**In a bowl, combine Chinese vegetables, mushroom, celery soups, rice, water and soy sauce, mixing well to combine.**

**Combine the ground beef mixture with the soup mixture, mixing well. Pour into a casserole dish and bake 40 minutes. Serve with chow mein noodles.**

# Chinese Chicken Casserole

---

**1 fryer, boiled, de-boned and cut  
into bite-size pieces**  
**1 can mushroom soup**  
**2 cups chopped celery**  
**1 small onion, grated**  
**2 tablespoons lemon juice**  
**1/2 teaspoon salt**  
**1/2 cup cashew nuts**  
**1 (3 ounce) can Chinese noodles**  
**1/2 cup grated Cheddar cheese**

**Preheat oven to 350 degrees F. Reserve 1/2 can of noodles and 1/4 cup cheese. Mix all other ingredients together and pour into a casserole.**

**Mix remaining noodles with cheese and sprinkle on top. Bake 30 to 40 minutes, until bubbly.**

**Serves 6.**

# Chinese Laundry

---

**2 to 3 pounds ground beef, browned**  
**1/2 cup uncooked instant rice**  
**1 (10 ounce) can cream of chicken soup**  
**1 (10 ounce) can cream of mushroom soup**  
**1/2 cup hot water**  
**1/3 cup celery or green bell pepper, chopped**  
**1/3 cup chopped onion**  
**Pepper to taste**  
**1 (14 ounce) can bean sprouts, drained**  
**1/4 cup soy sauce**  
**1 (10 ounce) can mushrooms, drained**  
**1 (2 3/4 ounce) can chow mein noodles**

**In a large baking dish, layer all the ingredients except the chow mein noodles in the order listed. Cover and bake for 30 minutes at 350 degrees F.**

**Uncover and add chow mein noodles. Bake an additional 30 minutes.**

**Makes 8 to 10 servings.**

# **Chinese Special Casserole**

---

**2 (3 ounce) package Chinese noodles**  
**2 cans cream of mushroom soup**  
**2 cans tuna, chicken or diced ham**  
**1/2 cup onion, minced**  
**2 cups celery, chopped**  
**1 soup can water**  
**1/2 pound cashew nuts**

**Combine all ingredients, reserving some Chinese noodles to place on top. Bake at 350 degrees F for 1/2 hour.**

**Serves 10 to 12.**

# Chipotle Chicken and Bell Pepper Casserole

---

**Yield: 12 servings**

**The chicken has to marinate overnight, so plan accordingly.**

**1 (7 ounce) can chipotle chiles in adobo, chiles stemmed and seeded, adobo reserved**  
**1 tablespoon ancho chili powder**  
**12 whole chicken breasts (skin on or removed) or your favorite part of the chicken**  
**Salt and freshly ground pepper**  
**3 tablespoons olive oil**  
**1 large onion, cut into 1/2-inch dice**  
**1 green bell pepper, cut into 1/2-inch dice**  
**2 red bell peppers**  
**1 1/2 cups fat-free chicken stock or canned low-sodium broth**  
**1 pound tomatillos, husked, washed and coarsely chopped**  
**1 large tomato, coarsely chopped**  
**2 large garlic cloves, minced**  
**1/4 teaspoon cayenne pepper**  
**6 scallions, thinly sliced**  
**1 cup chopped cilantro leaves**

**In a food processor, puree the chipotles and adobo until smooth. Put the chicken breasts on a large rimmed baking sheet and season with salt and pepper. Coat the legs thoroughly with the puree. Cover and refrigerate overnight.**

**Preheat the oven to 350 degrees F.**

**In a large skillet, heat 1 tablespoon of the oil until shimmering. Add 4 of the chicken breasts to the skillet, skin side down, and brown over moderate heat, about 4 minutes per side. Transfer to a large rimmed baking sheet. Wipe out the skillet and repeat with the remaining oil and chicken breasts. Wipe out the skillet again.**

**Spray the skillet with cooking spray (olive oil spray) in a large skillet. Add the onion and green pepper and cook over moderately low heat until lightly browned, about 15 minutes.**

**Meanwhile, roast the red peppers directly over a gas burner or under a preheated broiler, turning occasionally, until charred all over. Transfer the peppers to a plate and let stand for 10 minutes. Discard the charred skin, stems and seeds and cut the red peppers into 1/2-inch dice.**

**Add the chicken stock to the onion and green pepper and simmer over moderate heat for 5 minutes. Add the tomatillos, tomato, garlic, cayenne and the roasted red peppers and simmer over moderate heat for 10 minutes.**

**Season the sauce with salt and pepper and pour into 2 large baking dishes. Set the chicken breasts/or favorite parts on top of the sauce, skin side up. Bake for about 25 minutes, or until the chicken is deeply browned and cooked through. Scatter the scallions and cilantro over the chicken and serve.**

## Casserole Crazy

**Make ahead: The chicken can marinate for up to 2 days. The onion and pepper sauce can be refrigerated for up to 2 days.**



# Chops and Sour Cream Kraut

---

4 (1-inch thick) bone-in pork loin chops  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1 tablespoon vegetable oil  
1 small onion, sliced and separated into rings  
1 garlic clove, minced  
1 (14 ounce) can sauerkraut, rinsed and drained  
1/4 cup chicken broth  
1/2 teaspoon caraway seeds  
1/2 teaspoon paprika  
3 to 4 tablespoons all-purpose flour  
1/2 cup sour cream

Sprinkle pork chops with salt and pepper.

Heat oil in a large skillet; brown chops on both sides. Add onion and garlic.

Combine sauerkraut, broth, caraway seeds and paprika; spoon over chops. Bring to a boil. Reduce heat; cover and simmer for 20 to 25 minutes or until a meat thermometer inserted into the center of a chop reads 160 degrees F.

Remove pork and keep warm.

Sprinkle flour over sauerkraut; cook and stir for 2 minutes. Remove from the heat; stir in sour cream. Serve with pork.

Yield: 4 servings

# Chopstick Tuna

---

1 can cream of mushroom soup  
1 (3 ounce) can chow mein noodles  
1/4 cup onion, chopped  
1 can tuna  
1/4 can water  
1/2 cup salted cashew nuts  
1 cup celery, chopped

**Combine soup and water. Add half of the noodles and the remaining ingredients. Toss and place in a baking dish. Sprinkle remaining noodles on top. Bake at 375 degrees F for 15 minutes.**

# Chuck Wagon Dinner

---

- 1 pound extra lean ground beef
- 1 small onion, chopped
- 1 chili seasoning packet
- 2 (8 ounce) cans tomato sauce
- 1 (5 ounce) can evaporated milk
- 1 (4 ounce) can diced green chiles
- 1 (10 ounce) can cream of mushroom soup
- 1 (15 ounce) can ranch style beans
- 1 cup grated Cheddar cheese
- 1 (15 ounce) bag Fritos Corn Chips

**In large skillet, brown ground beef and onion. Pour meat and onion into colander, rinse under hot tap water to remove excess grease, and return to skillet. Add chili seasoning packet and tomato sauce. Bring to boil. Reduce heat to simmer and cook for 5 minutes.**

**Add milk, green chiles, soup and beans to chili mixture; bring to boil. Reduce heat to simmer, cover and cook for 10 minutes, stirring occasionally to prevent sticking.**

**Sprinkle desired amount of Fritos into bottom of bowl, cover with Chuck wagon mixture and sprinkle with extra cheese, as desired.**

# Chuck Wagon Dinner

---

**1 pound ground beef**  
**1/2 cup chopped onion**  
**2 tablespoons butter or margarine**  
**1 teaspoon salt**  
**1/8 teaspoon pepper**  
**2 cups cubed Cheddar cheese**  
**2 cups medium noodles, uncooked**  
**1 (16 ounce) can whole tomatoes**  
**1/4 cup water**

**In frying pan melt butter and sauté onion. Add meat; sprinkle with salt and pepper. Brown slowly. Pour off excess fat. Add cheese to cover meat. Add noodles to cover cheese. Pour tomatoes and water over all. Cover, turn heat to low and simmer for 30 minutes. Do not uncover while cooking!**

# Cinnamon Casserole

---

1 cup uncooked macaroni  
1 pound ground round  
1 small onion, chopped  
Salt and pepper  
1 teaspoon cinnamon  
1 (10 ounce) can tomato soup  
1/4 cup catsup

**Cook macaroni; drain. Brown meat with onion in a skillet. Add remaining ingredients. Cover pan. Simmer for 15 minutes to blend flavors.**

**Yields 4 servings.**

# Club Chicken Casserole

---

1/2 cup butter  
1/3 cup celery, chopped  
1/4 cup all-purpose flour  
1/2 cup onions, diced  
3/4 cup evaporated milk  
1/2 cup water  
1 cup chicken broth  
1 can cream of mushroom soup  
2 1/2 cups chopped cooked chicken  
3 cups cooked rice  
1 teaspoon salt

Melt butter and add flour, celery and onions. Brown slowly for 2 minutes, then add milk, water, chicken broth and soup: stir until thick. Remove from heat and add remaining ingredients. Stir lightly until well mixed. Pour in pan and bake at 350 degrees F for 40 minutes.

# **Coca-Cola Shipwreck Casserole**

---

**1 1/2 tablespoons oil**  
**1 large onion, sliced**  
**1 pound ground beef**  
**1/4 cup rice, uncooked**  
**2 to 3 celery stalks, chopped**  
**1 green bell pepper, chopped**  
**3 potatoes, sliced**  
**Salt and pepper, to taste**  
**1 (15 ounce) can kidney beans, drained**  
**1 can tomato soup**  
**1 (12 ounce) can Coca-Cola**

**Spread oil in bottom of 9 x 13-inch casserole dish. Layer ingredients in order listed above. Pour Coca-Cola evenly over top of casserole. Cover with foil. Bake at 350 degrees F for 1 hour.**

# Company Casserole

---

## Tomato Sauce Layer

2 tablespoons olive oil  
1 pound lean ground beef  
2 to 4 large cloves garlic (to taste)  
1 (6 ounce) can tomato paste  
1 (28 ounce) can crushed tomatoes  
1 teaspoon dried oregano leaf  
1 tablespoon dried basil (or to taste)  
1 small bay leaf

## Cheese and Onion Layer

8 ounces cream cheese, softened  
1 cup cottage cheese  
1/4 cup sour cream  
1/3 cup thinly-sliced green onions,  
white and light green part only

## Spaghetti Layer

2 tablespoons plus 2 teaspoons olive oil  
1/2 pound dry spaghetti noodles

**Make the tomato sauce layer first: heat 2 tablespoons olive oil over medium heat in a large saucepan. Add ground beef, breaking into small pieces and stirring occasionally until browned. Add garlic and onion and sauté until onion is transparent. Add tomatoes, tomato paste, oregano, basil and bay leaf. Cover with pan lid ajar to let some steam escape and simmer at least 30 minutes, and up to 3 hours to let flavors develop.**

**Add water (or a little red wine) if necessary to keep the sauce from getting too dry. Remove the bay leaf before assembling the casserole. Make spaghetti according to package directions, adding 1 tablespoon of olive oil to the boiling water to keep noodles from sticking together. Cook until al dente (firm, not mushy) and drain well.**

**While spaghetti is cooking, make creamy cheese and onion layer by mixing the cream cheese, cottage cheese, sour cream together in a food processor or blender until smooth and well combined. Stir in the green onions. Oil a large bowl or 2-quart casserole with 2 teaspoon olive oil. Preheat oven to 350 degrees F.**

**Assemble casserole by adding 1/2 of spaghetti noodles to bottom of casserole, drizzle with about 1/2 tablespoon olive oil, top with 1/2 of creamy cheese and onion mixture, then 1/2 of tomato sauce. Repeat, ending with tomato sauce on top of casserole. Poke a dinner knife into the finished casserole in 4 to 6 places and wriggle it around to allow some of the tomato sauce to work its way into the noodle and cheese layers. Bake, uncovered, about 30 minutes.**

**Makes 6 servings.**



# Company Chicken Casserole

---

**1 box Stove Top® Stuffing**  
**9 chicken fryer pieces**  
**1 can French onion soup**  
**1 can cream of mushroom soup**  
**1 soup can water**  
**1 stick butter**

**Preheat oven to 350 degrees F.**

**In a greased 13 x 9–inch cake pan or casserole dish, spread out the stuffing. Arrange chicken pieces on top. Cover with both cans of soup, water and dot with butter. Cover the dish with aluminum foil. Bake for 1 1/2 hours. Serve with potatoes.**

**Serves 7 to 9.**

# Company Shrimp Casserole

---

1/2 cup chopped celery  
1/2 cup chopped green pepper  
2 tablespoons butter  
2 cups rice, cooked  
Dash of red pepper  
2 to 3 cups shrimp, cooked and cleaned  
2 cans cream of shrimp soup  
1/4 cup sliced almonds, toasted  
1/4 cup dry sherry  
Paprika (for garnish)

Preheat oven to 350 degrees F. Sauté celery and pepper in butter until soft. Add to other ingredients in greased 2–quart baking dish. Garnish with paprika. Bake for 20 to 30 minutes.

Yields 4 to 6 servings.

# Confetti Smokie Skillet

---

**1 (12 ounce) package Oscar Mayer Smokie Links® Sausage**

**1 (1 pound) can cream-style corn**

**1 (1 pound) can mixed vegetables, drained**

**1/2 teaspoon salt**

**1/4 teaspoon thyme (optional)**

**Cut Smokie Links into bite-size pieces. Combine with remaining ingredients in skillet or saucepan. Cook slowly 5 minutes or until heated through, stirring occasionally.**

**Makes 4 servings.**

# Corn and Bacon Casserole

---

**10 strips bacon**  
**1/2 cup onion, chopped**  
**2 tablespoons flour**  
**2 cloves garlic, minced**  
**1 1/2 cups sour cream**  
**1/2 teaspoon salt**  
**1/2 teaspoon pepper**  
**2 cups fresh or frozen whole kernel corn**  
**1 tablespoon fresh parsley, chopped**  
**1 tablespoon fresh chives, chopped**

**In a large skillet, cook bacon until crisp. Drain, reserving 2 tablespoons of drippings. Crumble bacon; set aside. Sauté onion in drippings until tender. Add flour, garlic, salt and pepper. Cook and stir until bubbly; cook and stir 1 minute more. Remove from the heat and stir in sour cream until smooth. Add corn, parsley, and half of the bacon; mix well. Pour into a 1-quart baking dish. Sprinkle with remaining bacon. Bake, uncovered, at 350 degrees F for 20–25 minutes or until heated through. Sprinkle with chives.**

# Corn and Chili

---

**3 cans whole kernel corn, drained**

**2 cans chili**

**1/2 teaspoon Accent®**

**1/2 teaspoon chili powder**

**Heat gently and serve.**

# **Corn and Green Chile Casserole**

---

**2 large eggs, beaten**  
**1 cup low fat sour cream**  
**1/2 cup yellow cornmeal**  
**6 tablespoons butter, melted**  
**1 teaspoon salt**  
**2 cups whole kernel corn, fresh or frozen**  
**8 ounces Monterey jack cheese, cubed or shredded**  
**1 (4 ounce) can diced green chiles**

**Preheat oven to 350 degrees F. In a bowl, mix eggs, sour cream, cornmeal, butter and salt. Stir in corn, cheese and chiles. Turn into a greased 2–quart casserole. Bake for 1 hour.**

**Makes 6 cups.**

# Corn Bread Casserole

---

2 large onions, chopped  
6 tablespoons butter or margarine  
2 eggs  
2 tablespoons milk  
2 (17 ounce) cans cream style corn  
2 (8 1/2 ounce) boxes Jiffy corn muffin mix  
1 cup sour cream  
2 cups shredded sharp Cheddar cheese

Preheat oven to 425 degrees F.

Sauté onion in butter until golden. Set aside.

Medium bowl, mix eggs and milk until blended add corn and muffin mix. Mix well spread corn bread batter into a 13 x 9-inch baking dish.

Spread sautéed onions over top.

Spread sour cream over onions.

Sprinkle with cheese. Bake 35 minutes or until puffed and golden. Let stand 10 minutes before cutting into squares.

# Corn Creole

---

This is excellent for potluck dinners or buffet suppers.

1 small onion  
1 clove garlic  
1 small green pepper or 4 tablespoons chopped parsley  
2 tablespoons shortening  
1/2 pound ground beef  
1 teaspoon chili powder  
2 teaspoons salt  
1 1/2 cups cooked tomatoes  
1 cup cream-style corn  
1/2 cup yellow cornmeal  
1 cup milk  
1/3 cup minced ripe olives

Sauté finely chopped onion, garlic, and green pepper or parsley in hot shortening until limp but not brown. Add beef and seasonings; cook slowly for 10 minutes. Add tomatoes and corn; boil briskly; stir in the cornmeal; and add milk and olives. Bake uncovered for 1 hour in a well-greased baking dish at 325 degrees F.

Serves 6.



# Corn Dog Casserole

---

2 cups thinly sliced celery  
2 tablespoons butter or margarine  
1 1/2 cups sliced scallions  
1 1/2 pounds hot dogs  
2 eggs  
1 1/2 cups milk  
2 teaspoons rubbed sage  
1/4 teaspoon pepper  
2 (8 1/2 ounce) packages corn bread/muffin mix  
16 ounces shredded sharp Cheddar cheese, divided

In a skillet sauté celery in butter for 5 minutes. Add onions; sauté for 5 minutes. Place in a large bowl; set aside.

Cut hot dogs lengthwise into quarters, then cut into thirds. In the same skillet, sauté the hot dogs for 5 minutes or until lightly browned; add to vegetables. Set aside 1 cup.

In a large bowl, combine eggs, milk, sage and pepper. Add the remaining hot dog mixture. Stir in corn bread mixes. Add 1 1/2 cups of cheese. Spread into a shallow 3–quart baking dish. Top with reserved hot dog mixture and remaining cheese. Bake, uncovered, at 400 degrees F for 30 minutes or until golden brown.

Yields 12 servings.

# Cornbread Casserole

---

1 (15 1/4 ounce) can whole kernel corn, drained

1 (14 3/4 ounce) can cream style corn

1 (8 1/2 ounce) package cornbread/muffin mix

1 egg

2 tablespoons butter or margarine, melted

1/4 teaspoon garlic powder

1/4 teaspoon paprika

**In a large bowl combine all ingredients. Pour into a greased 11 x 7-inch baking dish. Bake uncovered at 400 degrees F for 25 to 30 minutes, until the top and edges are golden brown.**

# Cornbread Casserole

---

2 large onions, chopped  
6 tablespoons butter or margarine  
2 eggs  
2 tablespoons milk  
2 (17 ounce) cans cream-style corn  
1 (16 ounce) package corn muffin mix or 2 package Jiffy mix  
1 cup sour cream  
2 cups shredded sharp Cheddar cheese

Preheat oven to 425 degrees F. Grease a 9 x 13-inch baking dish.

In a medium skillet sauté the onions in the butter until golden; set aside.

In a medium bowl mix eggs and milk until blended. Add corn and muffin mix; mix well. Spread cornbread batter into baking dish. Spoon sautéed onions over top. Drop spoonful of sour cream on the onions and spread around. Sprinkle cheese over all. Bake 35 minutes or until puffed and golden. Let stand 10 minutes before cutting.

# Cornbread Taco Bake

---

**1 1/2 pounds ground beef**  
**1 package taco seasoning**  
**1/2 cup water**  
**1 (12 ounce) can whole kernel corn, drained**  
**1/2 cup chopped green bell pepper**  
**1 (8 ounce) can tomato sauce**  
**1 (8 1/2 ounce) package corn muffin mix**  
**1 (2.8 ounce) can Durkee French fried onions**  
**1/3 cup (1 ounce) shredded Cheddar cheese**

**In skillet, brown meat; drain. Stir in taco seasoning, water, corn, pepper and tomato sauce. Pour into a 2–quart casserole.**

**In a separate bowl, prepare corn muffin mix according to directions except add 1/2 can of French fried onions. Spoon corn muffin mixture around outer edge of casserole. Bake uncovered at 400 degrees F for 20 minutes. Top corn bread with cheese and remaining onions. Bake 2 to 3 minutes longer.**

**Makes 6 servings.**

# **Cordon Bleu Casserole**

---

**6 slices white or whole-wheat bread**  
**6 chicken breast halves, cooked and sliced**  
**8 ounces cream cheese, thinly sliced**  
**1/2 pound sliced, fully cooked ham**  
**2 cups (8 ounces) shredded Swiss cheese**  
**2 (10 ounce) packages frozen broccoli stems**  
**2 cans condensed cream of chicken soup, undiluted**  
**1/4 teaspoon pepper**

**Preheat oven to 350 degrees F.**

**Place bread slices in the bottom of a greased 9 x 13-inch pan. Layer chicken, cream cheese slices and ham over bread. Sprinkle with 1 cup shredded Swiss cheese. Top with broccoli.**

**Combine soup and pepper; spoon over broccoli. Top with remaining Swiss cheese. Bake uncovered at 350 degrees F for 50 to 55 minutes or until bubbly.**

# **Corned Beef and Cabbage Casserole**

---

**2 pounds chopped cabbage**  
**1 (12 ounce) can corned beef, diced**  
**1 can Cheddar cheese soup**  
**1 (5 1/3 ounce) can evaporated milk**  
**3 tablespoons onion, grated**  
**1 teaspoon mustard**  
**1/2 teaspoon salt**  
**4 slices bread (in cubes)**  
**2 tablespoons melted butter**  
**4 slices American cheese**

**Cook cabbage in small amount of water 5 to 8 minutes or until tender; drain well.**

**Arrange alternate layers of cabbage and corned beef in shallow 2–quart casserole.**

**Combine soup, evaporated milk, onion, mustard and salt; stir well. Pour over corned beef and cabbage. Toss bread cubes with melted butter; arrange around edge of casserole. Bake at 350 degrees F for 45 minutes.**

**Arrange American cheese over center of casserole. Return to oven for 5 minutes.**

# **Corned Beef Casserole**

---

**8 ounces egg noodles, salted, cooked  
and rinsed in cold water**  
**1/4 pound sharp Cheddar cheese, grated**  
**1 cup milk**  
**3/4 cup buttered bread crumbs**  
**1 (12 ounce) tin corned beef,  
broken into small pieces**  
**1 can cream of mushroom soup**  
**1/2 cup onions, chopped and sautéed**

**Heat together soup, milk, onions and cheese. Mix with noodles and corned beef, then top with buttered bread crumbs. Bake 20 to 30 minutes at 300 degrees F.**

# **Corned Beef Casserole**

---

**2 cups corned beef, cooked and shredded, or 1 can corned beef**  
**1 cup sharp Cheddar cheese, shredded**  
**1 (10 ounce) can condensed cream of celery soup**  
**1 cup milk**  
**1/2 cup sour cream**  
**1 small onion, minced**  
**2 cloves garlic, crushed**  
**1/4 teaspoon freshly cracked pepper**  
**1 (8 ounce) package egg noodles, cooked and drained**

**Combine all ingredients in a 2–quart baking dish. Mix well. Bake at 350 degrees F for 30 to 40 minutes.**

**Serves 6**



# **Corned Beef Casserole**

---

**1 (8 ounce) package wide noodles, cooked and drained**  
**1 can corned beef, diced**  
**1 cup grated Cheddar cheese**  
**1 can cream of chicken or mushroom soup**  
**1 cup milk**  
**1/2 cup chopped onion**

**Combine everything but noodles. Add noodles and put in a 2–quart baking dish. Bake at 350 degrees for about 45 minutes.**

**Yield: 6 servings**

# Crab and Shrimp Casserole

---

**1/4 cup butter**  
**1 pound fresh mushrooms, sliced**  
**5 tablespoons flour**  
**2 cups light cream**  
**1/4 cup sherry**  
**2 cup mayonnaise**  
**1/2 cup minced parsley**  
**1/2 cup scallions, chopped**  
**3 cups bread crumbs**  
**1 pound crab, well cleaned**  
**1 pound shrimp, cooked and peeled**  
**2 (14 ounce) cans artichokes, chopped**  
**Parmesan cheese, to taste**

**Melt butter; sauté mushrooms. Add flour. Carefully blend in cream, adding a little at a time until thick sauce forms. Add sherry and cool. Next add mayonnaise, parsley, scallions and bread crumbs. Carefully stir in crab and shrimp. Grease a 13 x 9–inch casserole. Place chopped artichokes in casserole and spread crab and shrimp mixture over artichokes. Sprinkle top with Parmesan cheese. Bake at 350 degrees F for 30 to 40 minutes.**

**Yields 12 servings.**

# **Creamy Spaghetti Casserole**

---

**1 1/2 pounds ground beef**  
**1 tablespoon butter**  
**2 (8 ounce) cans tomato sauce**  
**Salt and pepper to taste**  
**1/2 pound cottage cheese**  
**8 ounces cream cheese**  
**1/4 cup sour cream**  
**1/3 cup chopped scallions**  
**1 tablespoon green bell pepper, chopped**  
**1 (7 ounce) package spaghetti, cooked**  
**2 tablespoons butter, melted**

**Brown beef in butter. Add tomato sauce, salt and pepper. Remove from heat.**

**In separate bowl, combine cottage cheese, cream cheese, sour cream, onions and green pepper.**

**In 2–quart casserole spread half of spaghetti; cover with cheese mixture. Add remaining spaghetti and pour melted butter on top. Spread meat sauce over top. Chill.**

**Remove from refrigerator 20 minutes before baking. Bake at 350 degrees F for 45 minutes. Can be made the day before.**

**Servings: 8 to 10**

# Crescent Monte Cristo Loaf

---

2 (8 ounce) cans refrigerated crescent dinner rolls  
2 tablespoons butter or margarine, melted  
2 tablespoons honey  
6 ounces thinly sliced smoked turkey  
6 ounces thinly sliced Muenster cheese  
6 ounces thinly sliced cooked ham  
1/3 to 1/2 cup red raspberry preserves

## Topping

2 tablespoons honey  
1 tablespoon sesame seeds

Separate dough into 4 long rectangles. Place rectangles crosswise on 1 large or 2 small cookie sheets (rectangles should not touch), firmly press perforations to seal.

In small bowl, combine butter and 2 tablespoons honey, mix well. Brush over dough. Bake at 375 degrees F for 8 to 12 minutes or until golden brown; cool 15 minutes.

Grease a 15 x 10 x 1 inch baking pan. Carefully place one crust on pan. Top evenly with turkey. Place second crust over turkey; top with cheese and ham. Place third crust over ham; spread evenly with preserves. Top with fourth crust; brush top with 2 tablespoons honey and sprinkle with sesame seeds. Bake at 375 degrees F for 10 to 15 minutes or until loaf is deep golden brown. Let stand 5 minutes.

Cut into 6 to 8 slices.

# Crescent Ragu Squares

---

**1 pound ground beef**  
**1 small jar Ragu spaghetti sauce**  
**1 (4 ounce) can mushrooms**  
**2 cups shredded Cheddar cheese**  
**1 (8 ounce) can Pillsbury refrigerated quick crescent dinner rolls**

**Preheat oven to 375 degrees F.**

**In frying pan, brown ground beef; drain. Stir in Ragu sauce and mushrooms; simmer while preparing crust.**

**Separate crescent dough into 2 long rectangles. Place in ungreased 13 x 9-inch pan; press over bottom and 1/2-inch up sides to form crust. Seal perforations. Spread meat mixture over dough. Bake for 15 to 20 minutes or until crust is brown. Then top with cheese and bake until cheese melts. Cut into squares to serve.**

# Crescent Taco Ring

---

2 pounds ground beef  
1/2 cup plus 1 tablespoon cornmeal  
2 teaspoons chili powder  
1 teaspoon salt  
1 cup chopped onion  
1 cup chopped olives  
1 cup catsup  
1 (16 ounce) can whole tomatoes  
1 (12 ounce) can whole kernel corn  
1 (8 ounce) can tomato sauce  
2 cans refrigerated quick crescent dinner rolls  
2 cup shredded American or Cheddar cheese

Preheat oven to 375 degrees F.

In large skillet or Dutch oven, brown ground beef; drain. Stir in remaining ingredients except crescent rolls, cheese and 1 tablespoon cornmeal. Simmer, uncovered, stirring occasionally while preparing crust.

Separate crescent dough into 8 rectangles; spoke fashion in 12 cup fluted tube pan, forming crust. Press to seal. Sprinkle bottom with 1 tablespoon cornmeal and cheese. Spoon ground beef mixture over cheese. Cut each remaining crescent rectangle into 4 short strips; lay across top of filling spoke-fashion. Seal to outer and inner dough edges. Bake 25 to 35 minutes. Cool upright in pan 10 minutes; invert onto serving plate.

# Crunchy Cashew Casserole

---

1 stalk celery, sliced  
1 large carrot, scraped and shredded  
1 medium onion, chopped  
1 cup fresh mushrooms, sliced  
Vegetable cooking spray  
1 cup cashews, coarsely chopped  
8 ounces canned water chestnuts, drained and sliced  
1 (10 1/4 ounce) can cream of mushroom soup, undiluted  
1 1/4 cups water  
1/8 teaspoon ground black pepper  
5 ounces chow mein noodles, divided

Cook first 4 ingredients in a large nonstick skillet coated with cooking spray, stirring constantly until vegetables are tender.

Add cashews and next 4 ingredients, stirring until blended. Stir in 1 cup of the chow mein noodles. Spoon into 5 (1 1/2 cup) lightly greased casseroles\*. Sprinkle with remaining noodles. Bake at 350 degrees F for 20 minutes.

**Yield: 5 servings.**

# Danish Bleu Lobster Casserole

---

3 tablespoons butter  
1 pound raw lobster meat, cut into bite-size pieces  
3 tablespoons all-purpose flour  
3/4 teaspoon dry mustard  
Salt and pepper to taste  
1 cup heavy cream  
1/2 cup milk  
3 slices bread, crust removed  
1/2 cup Danish blue cheese, crumbled

Preheat oven to 350 degrees F. Lightly grease a 2-quart baking dish.

Melt butter in a medium size pot over low heat. Slowly sauté the lobster meat until it starts to change color. Do not cook too long or too fast, or the lobster meat will toughen. With a slotted spoon, remove lobster meat from pan and set aside.

To the remaining butter in the pot, stir in the flour, dry mustard, salt and pepper. Gradually whisk in cream and milk. Cook, stirring constantly, until thickened, about 5 minutes. Return lobster meat to the pot. Tear the bread into small pieces and stir into the mixture, along with 1/2 cup of crumbled Danish blue cheese. Pour into prepared baking dish.

Bake for 20 to 25 minutes or until bubbly and delicately browned.

**Yield: Serves 4**



## Dinner in a Dish

---

2 pounds ground turkey or beef  
1 medium onion, chopped  
2 (14 1/2 ounce) cans diced tomatoes, undrained  
3 cups frozen peas  
2/3 cup catsup  
1/4 cup chopped fresh parsley  
2 tablespoons all-purpose flour  
2 teaspoons beef bouillon granules  
2 teaspoons dried marjoram  
1 teaspoon salt  
1/2 teaspoon pepper  
6 cups hot mashed potatoes  
(prepared with milk and butter)  
2 eggs

In a saucepan over medium heat, brown the beef or turkey and onion; drain. Add the next nine ingredients; mix well. Bring to a boil; cook and stir for 2 minutes. Pour into a ungreased shallow 3-quart baking dish.

Combine potatoes and eggs; mix well. Drop by 1/2 cupsful onto beef mixture. Bake, uncovered, at 350 degrees F for 35 to 40 minutes or until bubbly and potatoes are lightly browned.

Yields 12 servings.

# Dinner in a Pepper

---

**8 large green bell peppers**  
**1 pound ground beef**  
**1/2 cup chopped onion**  
**3 medium tomatoes, peeled and chopped**  
**1 (8 ounce) can whole kernel corn, drained**  
**1 (8 ounce) can cream-style corn**  
**1 teaspoon salt**  
**3/4 teaspoon dried basil, crushed**  
**Dash of pepper**  
**3/4 cup soft bread crumbs (1 slice)**  
**1 tablespoon butter, melted**

**Cut tops from green peppers; discard seeds and membranes. Chop enough of the tops to make 1/4 cup; set aside.**

**Cook the whole green peppers in boiling water for 5 minutes; drain well. Sprinkle insides of peppers lightly with salt.**

**In skillet cook ground beef, onion and the 1/4 cup chopped green pepper until meat is brown and onion is tender. Add tomatoes; simmer until tomatoes are cooked, about 4 minutes. Drain off liquid. Add whole kernel corn, cream-style corn, salt, basil and pepper to skillet; mix well. Stuff peppers with the meat mixture.**

**Toss crumbs with melted butter to combine; sprinkle on top of peppers. Place the stuffed peppers in a 13 x 9 x 2-inch baking dish. Bake, uncovered at 350 degrees F for 35 to 40 minutes.**

**Makes 8 servings.**

# Doritos Casserole

---

**1 pound hamburger**  
**1 can Cheddar cheese soup**  
**1 can celery soup**  
**1 can Ro-Tel tomatoes**  
**Plain Doritos, crushed**

**Preheat oven to 350 degrees F.**

**Brown and drain hamburger. Add Cheddar cheese soup, celery soup and tomatoes. Mix well, then pour into a baking dish, alternating layers of the soup mix and Doritos. Start with soup mix and finish with soup mix. Bake for 30 minutes.**

## **Early American Bean Bake**

---

Combine in casserole a 16 ounce can pork and beans, 1 cup chopped celery, 1 chopped apple, 1/4 cup water and contents of French's® Brown Gravy Mix envelope. Top with brown-and-serve sausage links. Bake at 400 degrees F for 30 minutes.

Makes 4 servings.

# Easy Crabmeat Casserole

---

1 pound fresh lump crabmeat  
4 ounces cream cheese, cubed  
4 ounces shredded Cheddar cheese  
1/4 cup milk  
2 ounces sherry

Mix all ingredients and put into a 2–quart glass casserole dish. Bake at 350 degrees F for about 35 minutes.

Yields 4 to 6 servings.

# Easy Enchilada Casserole

---

8 to 12 corn tortillas  
1 pound ground beef or ground turkey  
Cilantro  
Chopped onion  
1 can corn, drained  
1 small can diced green chiles  
Black olives  
1 large can enchilada sauce  
Shredded cheese

Preheat oven to 325 degrees F. Grease a 10 x 8-inch baking dish.

Put 4 to 6 tortilla shells in the bottom of the dish. Brown the meat, cilantro and onion together. Stir in the corn, diced green chiles and olives. Put a layer of meat mixture on the tortillas. Pour some of the enchilada sauce over the meat. Sprinkle some cheese over all. Lay down some more tortillas and repeat, ending with cheese. Bake uncovered for 35 minutes.

# Easy Goulash

---

**1 pound ground beef**  
**1 medium onion, chopped**  
**1 green bell pepper, chopped**  
**1 (17 ounce) can diced tomatoes**  
**1 (15 ounce) can whole-kernel corn**  
**2 cups macaroni**  
**1 cup shredded cheese, if desired**

**Preheat oven to 350 degrees F.**

**Brown beef with onions and green peppers. Drain. Add tomatoes and corn. Cook until heated well.**

**Cook macaroni and drain. Add to beef mixture. Add salt and pepper to taste. Pour into baking pan. Bake for 15 minutes.**

**If desired, sprinkle cheese over the top and bake just long enough for cheese to melt.**

# Easy Lasagna Casserole

---

**3 cups uncooked egg noodles**  
**1 pound ground beef**  
**1/2 cup chopped onion**  
**1 (15 ounce) can tomato sauce**  
**1 (1 1/2 ounce) package spaghetti sauce mix**  
**3 ounces cream cheese, softened**  
**1 cup Pet® Evaporated Milk**  
**1/2 teaspoon garlic salt**  
**1 cup (4 ounces) shredded mozzarella cheese**

**Cook noodles in boiling salted water until tender. Cook ground beef and onion in skillet until ground beef is browned. Drain. Stir in tomato sauce and spaghetti sauce mix. Cook until thickened. Drain noodles.**

**Combine cream cheese and evaporated milk in warm saucepan until smooth. Stir in noodles and garlic salt. Pour into 9-inch square baking dish. Spread meat mixture over top. Top with shredded cheese. Bake at 350 degrees F for 20 minutes or until bubbly.**

**Makes 6 servings.**



# Egg Foo Yung Casserole

---

6 servings

8 eggs, beaten

1 1/2 cup thinly sliced celery

1 (16 ounce) can bean sprouts, drained

1/2 cup nonfat dry milk powder

2 tablespoons chopped onion

1 tablespoon chopped parsley

1/2 teaspoon salt

1/8 teaspoon ground pepper

## Mushroom Sauce

2 1/2 tablespoons cornstarch

1 1/2 cups chicken broth, divided

1 tablespoon soy sauce

1 (4 ounce) can drained, sliced mushrooms

2 tablespoons sliced green onions

**Stir together all casserole ingredients and pour into greased 12 x 8 x 2 inch baking dish. Bake at 350 degrees F for 30 to 35 minutes or until knife inserted in center comes out clean.**

**To make the sauce, combine cornstarch with 1/4 cup broth and set aside. Heat remaining broth to boiling in a saucepan, gradually whisk in cornstarch broth mixture and soy sauce. Cook, stirring until thickened and smooth, add mushrooms and green onions.**

**To serve, cut casserole into squares and top with mushroom sauce.**

# Eggplant Casserole

---

**1 medium eggplant**  
**1 onion**  
**2 eggs**  
**1 can Ro-Tel tomatoes**  
**1 cup soda cracker crumbs**  
**1 can whole corn, drained**  
**Pinch of salt**  
**Pinch of sugar**  
**1 cup grated Cheddar cheese**

**Peel, cube and boil eggplant in salt water for 15 minutes; drain.**

**Mix all ingredients together and bake at 350 degrees F for 1 1/2 hours.**

# Eggplant Casserole

---

**1 (1 1/2 pound) eggplant**  
**6 tablespoons butter**  
**2 onions, sliced**  
**3 sliced tomatoes (fresh) or 1 1/2 cups canned tomatoes**  
**1 cup grated cheese**  
**1 teaspoon salt**  
**Pepper, to taste**  
**1 cup finely crushed bread crumbs**  
**Mushrooms (optional)**

**Slice the eggplant about 1/2 inch thick. Skin and dice. Makes about 5 cups.**

**Sauté the eggplant for about 5 minutes in the butter. Place in a buttered casserole, alternate layers, with the sliced onion, the tomatoes and the grated cheese. Season each layer. Top with bread crumbs and remaining cheese. Bake at 375 degrees F for about 35 minutes.**

# **Eggplant Casserole Supreme**

---

**1 large eggplant, chopped into small pieces**  
**1 large onion, chopped**  
**2 cloves garlic, minced**  
**2 tablespoons margarine or butter**  
**2 pounds ground beef**  
**1 box rotini noodles**  
**1 large jar spaghetti sauce**  
**1/4 cup Parmesan cheese**  
**1/4 cup mozzarella cheese**

**Brown ground meat. Drain grease and set aside.**

**Sauté eggplant and onions in margarine. When onions are transparent and eggplant is soft, add the garlic. Cook for about 5 minutes. Be careful not to burn the garlic.**

**Combine ground beef and eggplant mixture together and cook for about 15 minutes over medium heat. Add spaghetti sauce to eggplant and ground beef mixture. Mix well.**

**Cook rotini noodles as directed on box. Drain, but do not rinse. Add the Parmesan cheese and mix well once more. Pour combined mixture into a 13 x 9-inch baking pan. Bake at 350 degrees F for 1 hour.**

**After 1 hour, remove from oven and add the mozzarella cheese. Bake just until cheese is melted.**

**Serves 6 to 8.**

# El Dorado Casserole

---

**1 pound ground beef**  
**1 medium onion, chopped**  
**1/2 teaspoon garlic powder**  
**16 ounces tomato sauce**  
**1 cup ripe olives, sliced**  
**8 ounces sour cream**  
**1 cup cottage cheese**  
**3/4 cup chopped green chiles**  
**7 ounces tortilla corn chips, crushed**  
**8 ounces Monterey jack cheese, shredded**

**Cook beef until browned. Drain. Add onion, garlic powder, tomato sauce and olives. Cook over low heat until the onion is clear. Combine sour cream, cottage cheese and chiles.**

**Layer half the chips, meat mixture, sour cream mixture and Monterey Jack cheese in a greased 2 1/2-quart casserole. Repeat this layering a second time. Bake at 350 degrees F for 30 minutes.**

**Serves 8.**

# Enchilada Squares

---

**2 (19 ounce) cans Las Palmas enchilada sauce**  
**1 pound Monterey jack cheese, shredded**  
**1 medium onion, chopped**  
**1 (4 ounce) can sliced olives**  
**1 pound ground beef**  
**1 1/2 cups vegetable oil**  
**1/2 teaspoon salt**  
**1/2 teaspoon pepper**  
**1/2 teaspoon garlic powder**  
**1/2 teaspoon onion powder**  
**27 corn tortillas**

**Brown ground beef. Drain oil and add salt, pepper, garlic and onion powder.**

**While meat is browning, heat enchilada sauce in medium size pan.**

**Heat oil in skillet. Place a tortilla in hot oil for 1 minute, then turn over and fry 1 more minute. Do not allow tortilla to become crispy. Take fried tortilla and place in hot sauce for approximately 2 minutes, then take out and place in a 9 x 13-inch greased cake pan. Repeat again until you have a layer with 9 tortillas. Sprinkle half of the meat, 1/3 cheese, onion and olives. Repeat another layer of tortillas dipped in oil and sauce as before. Sprinkle remaining meat, 1/3 cheese, onion and olives. Repeat another layer of tortillas. Spoon leftover sauce atop. Add remaining cheese, onion and olives. When cool, cover pan with foil and refrigerate. Bake at 350 degrees F for 1/2 hour or until cheese melts. Cut into squares and serve.**

**If serving immediately, place in oven for 15 minutes or until cheese is melted.**

# **Fancy Shrimp and Egg Crescent Bake**

---

8 to 10 servings

## **Base**

1/2 cup chopped onion  
1/2 cup chopped green bell pepper  
3 tablespoons margarine or butter  
12 eggs beaten  
6 ounces (1 1/2 cups) cooked shrimp  
1 cup sliced fresh mushrooms

## **Sauce**

2 tablespoons margarine or butter  
2 tablespoons flour  
1 1/4 cups half-and-half  
1 cup shredded Swiss cheese or mozzarella cheese  
1/4 cup Parmesan cheese  
3 tablespoons dry white wine (optional)

## **Topping**

1 (8 ounce) can crescent rolls  
1 tablespoon margarine or butter, melted  
1 tablespoon chopped fresh parsley

Preheat oven to 350 degrees F. Lightly grease a 12 x 8-inch (2-quart) baking dish.

In large skillet over medium heat, cook onion and green pepper in 3 tablespoons margarine until crisp and tender. Add eggs, cook just until eggs are set, stirring occasionally. (eggs will be moist on top) fold in shrimp and mushrooms.

In medium saucepan, melt 2 tablespoons margarine. Blend in flour, cook and stir until smooth and bubbly. Gradually add half and half, cook until mixture boils and thickens, stirring constantly. Add Swiss cheese, Parmesan cheese and wine, if desired. Stir until smooth.

Fold sauce into scrambled egg mixture. Pour into greased pan or baking dish. Remove dough from can in 2 rolled sections (**DO NOT UNROLL DOUGH**). Cut each roll into 6 slices, then cut each slice in half. Arrange 20 slices flat edge down around edges of pan or baking dish, arrange remaining 4 slices in center.

In small bowl, combine 1 tablespoon margarine and parsley, brush over dough slices.

Bake for 25 to 35 minutes or until eggs are set and crust is golden brown. Let stand 5 minutes before serving.

# Farmer's Casserole

---

3 cups frozen shredded hash browns, thawed  
3/4 cup shredded Monterey jack with jalapeño peppers  
1 cup diced fully cooked ham or Canadian bacon  
1/4 cup sliced green onions  
4 beaten eggs  
1 (12 ounce) can evaporated milk or regular milk  
1/4 teaspoon pepper  
1/8 teaspoon salt

Preheat oven to 350 degrees F.

Grease a 2–quart square baking dish. Arrange potatoes evenly in the bottom of dish. Sprinkle with cheese, ham and green onion.

In a medium mixing bowl, combine eggs, milk, pepper and salt. Pour over potato mixture in dish.  
\*\*\*this dish may be covered and refrigerated at this point for several hours or overnight.

Bake for 40 to 45 minutes \*\*\*55 to 60 minutes if made ahead and chilled\*\*\*or until center appears set.  
Let stand for 5 minutes before serving.

Serves 6.



# Fast Dinner

---

**10 ounces frozen chopped spinach**  
**1 cup cooked brown rice**  
**1/2 cup Cheddar cheese, shredded**  
**Spike® seasoning, to taste**

**In an oversize salad bowl, place frozen spinach, cover with plastic wrap and microwave for 4 minutes.**

**Break spinach apart with fork; stir in rice and cheese. Cover and microwave 5 to 6 minutes more.**

**Season with Spike® seasoning.**

**Makes 2 to 3 servings.**

# **Fiesta Bake**

---

**1 pound ground beef  
1 cup chopped onion  
3/4 cup salsa fresca  
1 package taco seasoning mix  
1/4 cup water  
1 cup whole kernel corn  
1/2 cup sliced ripe olives, drained  
1 (4 ounce) package corn muffin mix  
1 cup shredded Cheddar cheese  
1/2 cup diced green chiles**

**In a skillet, cook ground beef and onion over medium–high heat until beef is no longer pink; drain. Stir in salsa, taco seasoning mix and water; bring to a boil. Reduce heat to low; cook for 5 to 6 minutes or until mixture is thickened. Stir in corn and olives. Spoon into ungreased 8–inch square baking dish.**

**Prepare batter for corn muffin mix according to package directions. Stir in cheese and chiles until smooth; spread over meat mixture. Bake, uncovered, in preheated 350 degree F oven for 30 to 35 minutes or until crust is golden brown. Top with additional salsa, if desired.**

**Makes 6 servings.**

# Firecracker Casserole

---

**2 pounds ground beef**  
**1 medium onion, chopped**  
**1 (15 ounce) can black beans, rinsed and drained**  
**1 to 2 tablespoons chili powder**  
**2 to 3 teaspoons ground cumin**  
**1/2 teaspoon salt**  
**4 (7-inch) flour tortillas**  
**1 can condensed cream of mushroom soup, undiluted**  
**1 (10 ounce) can diced tomatoes and green chiles, undrained**  
**1 cup shredded Cheddar cheese**

**In a skillet, cook the beef and onion until the meat is no longer pink; drain. Add beans, chili powder, cumin and salt. Transfer to a greased 13 x 9-inch baking dish. Arrange tortillas over the top. Combine soup and tomatoes; pour over the tortillas. Sprinkle with cheese. Bake, uncovered, at 350 degrees F for 25 to 30 minutes or until heated through.**

**Yields 8 servings.**

# Five-Can Tuna Casserole

---

1 can tuna  
1 small can evaporated milk  
1 can chicken-rice soup  
1 can mushroom soup  
1 can chow mein noodles  
1/2 cup Cheddar cheese, shredded  
Water chestnuts, sliced (optional)

Combine all ingredients and pour into a greased casserole. Bake at 350 degrees F for 45 minutes.

# French Onion Soup Casserole

---

**3 jumbo yellow onions, sliced**  
**2 tablespoons butter**  
**1 (10 3/4 ounce) can cream of chicken soup**  
**1/2 soup can milk**  
**1 teaspoon soy sauce**  
**1/2 pound Swiss cheese slices**  
**Pepper**  
**French bread**  
**Butter**

**Sauté sliced onions in butter in large skillet on low to medium heat until transparent. Place in buttered 9 x 13-inch glass baking dish.**

**Whisk together chicken soup, milk and soy sauce. Pour over onions. Cover with Swiss cheese slices and sprinkle with pepper. Top with thinly sliced buttered French bread. Bake at 350 degrees F for 35 minutes or until bubbly and brown.**

**Can be made ahead and refrigerated and baked at 350 degrees F for 45 to 50 minutes.**

# French Quarter Green Beans

---

**3 (9 ounce) package frozen French-style green beans**  
**3 tablespoons butter or margarine**  
**1 (10 3/4 ounce) can cream of mushroom soup, undiluted**  
**3 ounces cream cheese, softened**  
**1 teaspoon dried onion flakes**  
**1 (8 ounce) can sliced water chestnuts, drained**  
**1/4 teaspoon garlic salt**  
**1/4 teaspoon ground black pepper**  
**1 1/2 cups shredded Cheddar cheese**  
**1 (2 1/2 ounce) package slivered almonds**  
**Paprika**

**Cook green beans according to package directions; drain.**

**Melt butter in a Dutch oven; add soup and cream cheese. Cook over low heat, stirring constantly, until cream cheese is melted and mixture is smooth. Remove from heat; stir in green beans, onion flakes, water chestnuts, garlic salt, pepper, and shredded Cheddar cheese. Spoon mixture into a lightly greased 1 3/4-quart casserole. Top with almonds; sprinkle with paprika. Bake, uncovered, at 375 degrees F for 45 minutes.**

**Makes 8 servings**

# **Fresh Pineapple and Cheese Casserole**

---

**1 to 2 cups fresh chunk pineapple (or canned)**  
**1 cup sharp shredded Cheddar cheese**  
**1/2 cup granulated sugar**  
**3 tablespoons flour**  
**3/4 cup crushed Ritz crackers**  
**1/2 cup butter or margarine**

**Preheat oven to 350 degrees F. and grease a 1 1/2–2 quart size baking pan or dish.**

**In a mixing bowl, mix sugar and flour together. Stir pineapple chunks into flour and sugar mixture. Place in greased baking dish. Sprinkle evenly with cheese. Add cracker crumbs and spread evenly. Drizzle melted butter or margarine over casserole. Bake at 350 degrees for 35 minutes till topping is browned and the edges are bubbling slightly.**

**Remove and cool till set (10–20 minutes). Serve hot or at room temperature.**

# **Fruit Nut Dressing Casserole**

---

**1 (6 ounce) bag seasoned stuffing**  
**1/2 cup dried plums (prunes)**  
**1/2 cup chopped almonds**  
**1/2 cup chopped celery**  
**1/2 cup chopped apple**  
**1/2 cup sweet cranberries**  
**1/2 cup chopped onion**  
**1/2 cup (1 stick) unsalted butter**  
**1/2 cup chardonnay wine or apple juice**

**Combine all ingredients with the melted butter then stir wine in gradually. Spoon into 2 1/2 or 3 quart greased casserole dish. Bake covered 30 minutes at 350 degrees F.**

**Remove cover and bake 5 to 10 minutes longer for a crisper top.**

**Makes 12 (1/2 cup) servings.**



## **Gebhardt®'s Casserole**

---

**3 cups cooked rice**  
**1 cup tomato sauce**  
**1/2 cup stuffed olives**  
**1/2 teaspoon salt**  
**1/8 teaspoon pepper**  
**2 teaspoons Gebhardt® Chili Powder**  
**1/4 teaspoon ground cumin**  
**2 cups chopped cooked meat**  
**1 cup meat broth or 1 cup water plus bouillon cube**  
**3 or 4 ripe olives, sliced (optional)**  
**1 can refrigerated biscuit dough or homemade equivalent**

**Combine rice, tomato sauce, olives, seasonings, cooked meat and broth. Pour into well-greased 2-quart casserole or baking dish and bake in moderate oven (350 degrees F) for about 30 minutes. Place biscuits on top of casserole dish, return to oven and bake at 400 degrees F until biscuits are done, about 10 minutes. Garnish with sliced olives, if desired.**

**Makes 6 servings**

# German Pork Chop Feast

---

**6 pork chops**  
**2 tablespoons Crisco®**  
**4 potatoes**  
**1 can sauerkraut**  
**Few tablespoons water**  
**Salt and pepper, to taste**

**Season and brown chops. Place in a casserole. Slice potatoes over the top. Mound sauerkraut on the pork chops. Remove excess fat from the skillet. Add water and heat. Pour resulting brown broth over the sauerkraut. Cover the casserole and bake at 325 degrees F for 2 to 2 1/2 hours.**

# German Reuben Casserole

---

**3 medium potatoes, cooked**  
**1 (16 ounce) can sauerkraut, drained**  
**1/2 pound Eckrich® Smoked Sausage**  
**or Polska Kielbasa, thinly sliced**  
**1/2 cup Thousand Island dressing**  
**2 tablespoons chopped parsley**  
**3/4 cup shredded Swiss cheese**  
**1/2 green bell pepper, cut into**  
**strips (about 1/3 cup)**

**Pare and cube potatoes; set aside. Combine sauerkraut, potatoes (about cups), sausage, dressing and parsley. Spoon into greased 10 x 6-inch ovenproof glass baking dish. Bake at 350 degrees F for 25 to 30 minutes.**

**Sprinkle cheese and green pepper strips over top. Bake 5 minutes more.**

**Makes 5 servings.**

# **GLOP**

---

**1 pound Tillamook Cheese**  
**1 small can tomato sauce**  
**Pinch of garlic salt**  
**Dash of oregano**  
**Dash of marjoram**  
**Sliced pepperoni, cut into thin strips and/or**  
**cut-up mushrooms (optional)**

**Grate cheese into a bowl. Add all other ingredients and stir thoroughly.**

**Spread mixture on open hamburger buns and broil until toasty and cheese is melted and optional ingredients are heated through.**

# Golden Gate Potato Casserole

---

1/4 cup butter  
2 cups shredded Cheddar cheese  
1 teaspoon salt  
1/3 cup chives  
1 pint sour cream  
1/8 teaspoon pepper

Melt butter and cheese in a saucepan. Remove from heat and add sour cream, chives, salt and pepper. Fold into 8 coarsely-mashed potatoes and put into a greased casserole. Cover and bake at 325 degrees F for 25 minutes. Uncover, sprinkle more grated cheese on top, and return to oven just until cheese is melted.

# Grated Sweet Potato Casserole

---

1 1/2 cups granulated sugar  
1/2 cup milk  
3 cups grated raw sweet potatoes  
2 eggs  
1/2 cup (1 stick) margarine  
3/4 cup buttermilk  
1/8 teaspoon baking soda  
1/2 cup pecans  
1/2 teaspoon cinnamon

Mix sugar and milk in large bowl; add potatoes. Beat eggs; add butter. Combine two mixtures. Add remaining ingredients and mix. Pour into 2-quart casserole and bake for 1 hour at 450 degrees F.

# Great Goulash

---

**1 pound ground beef**  
**10 ounces egg noodles**  
**8 ounces sour cream**  
**8 ounces cream cheese, softened**  
**16 ounces shredded Cheddar cheese, divided**  
**1 small can tomato sauce**  
**Green onions to taste**  
**1/2 teaspoon garlic powder**  
**1/2 teaspoon onion powder**

**Brown ground beef.**

**Cook noodles until done.**

**Combine all ingredients well, saving half of Cheddar cheese to top the casserole. Bake at 375 degrees F for 45 minutes.**

# **Green Chile Enchilada Casserole**

---

**Oil a 13 x 9-inch pan. Throw a 1/2 inch layer of broken corn tortillas (soft, uncooked — just as you take them from the plastic package) in the bottom.**

**26 ounces evaporated milk  
2 cans cream of mushroom soup  
8 ounces diced green chiles  
1 small jar pimentos  
1 can sliced ripe olives  
1 medium onion, chopped**

**Mix together. Put 1/2 this mixture over the broken tortillas. Top with Cheddar cheese and Monterey Jack cheese, shredded. Repeat these 3 layers again, starting with broken tortillas. Bake at 350 degrees F for 45 minutes. You may substitute whole wheat noodles for the corn tortillas.**



# Green Chile Sole Casserole

---

Makes 4 servings

1 pound mushrooms, rinsed  
2 tablespoons butter or olive oil  
1/2 cup chopped onion  
1 (7 ounce) can diced green chiles  
2 tablespoons all-purpose flour  
3/4 cup fat-skimmed chicken broth  
1/2 cup sour cream  
1 tablespoon lime juice  
1 pound sole fillets  
Salt

Trim and discard discolored stem ends from mushrooms; thinly slice mushrooms. In a 10- to 12-inch frying pan over high heat, stir mushrooms in 1 tablespoon butter often until lightly browned, 12 to 15 minutes. Spoon into a shallow 1 1/2-quart casserole or divide equally among 4 shallow ramekins (about 1 1/2 cups each).

Add remaining butter and the onion and chiles to pan. Stir often until onion is limp, about 5 minutes. Add flour, mix well, and stir in broth. Puree mixture in a blender or food processor; return to pan. Add sour cream and stir over high heat until boiling. Remove from heat and add lime juice. Rinse fish, arrange in an even layer over mushrooms in casserole (or equally in ramekins), and cover with sauce. Bake at 400 degrees F until fish flakes when prodded, 12 to 15 minutes. Season with salt.

Yield: 4 servings

# Green Noodle Casserole

---

**1 (8 ounce) package green or spinach noodles**  
**1 pound shelled and de-veined cooked shrimp or crab meat or diced cooked chicken**  
**1 bunch scallions, chopped**  
**1/4 cup diced green bell pepper**  
**3/4 cup mayonnaise**  
**3/4 cup sour cream**  
**1/4 teaspoon Worcestershire sauce**  
**1 cup grated sharp Cheddar cheese**

**Preheat oven to 350 degrees F.**

**Butter a 2-quart casserole and set aside.**

**Cook noodles in salted boiling water until just barely al dente. Drain thoroughly and place in the bottom of the prepared casserole. Place shrimp, onions and green pepper on top.**

**Combine mayonnaise, sour cream and Worcestershire sauce. Pour over shrimp and noodles, and sprinkle top with grated cheese. Bake for 30 minutes.**

# **Green Noodle Chicken Casserole**

---

**2 cups chopped cooked chicken or 1 chicken,  
cooked with celery, onion, salt and pepper**  
**1 cup chopped celery**  
**1 cup chopped onions**  
**1/2 cup (1 stick) butter**  
**1 (6 ounce) jar pimento or 1 (6 ounce) jar Spanish olives**  
**12 ounces green noodles**  
**2 cups stock (or 1 cup stock plus two cans celery soup)**  
**2 cups sliced water chestnuts**  
**1 green bell pepper, chopped**  
**2 cans cream of mushroom soup**  
**1/2 pound Velveeta cheese**

**If using whole chicken, boil to cook, then remove chicken from pan and save stock. Cool chicken, remove skin, de-bone and cut into bite-size pieces.**

**Sauté in butter the celery, onion and bell pepper. Add mushroom soup, pimentos, sliced water chestnuts, cheese and 2 cups stock.**

**Cook green noodles in reserved stock until tender. In greased casserole, place layers of noodles, then chicken, then sauce, alternately until all are used. Cook covered in 350 degree F oven until heated through and bubbly. Cook covered until just before removing from oven.**

**Serves 16.**

# Grits Casserole

---

1 cup grits  
4 cups water  
1/2 cup margarine  
3/4 pound sharp cheese, grated  
1 tablespoon seasoned salt  
2 tablespoons Worcestershire  
3 eggs, well beaten

Cook grits in water for 15 minutes. Add remaining ingredients. Mix and put into greased casserole dish. Bake, uncovered, at 400 degrees F for 30 minutes.

Serves 8.

# Ground Beef and Noodles

---

**1 pound lean ground beef**  
**1/4 teaspoon salt**  
**1/8 teaspoon black pepper**  
**1 teaspoon vegetable oil**  
**8 ounces sliced mushrooms**  
**1 large onion, chopped**  
**3 cloves garlic, minced**  
**1/4 cup white wine**  
**1 (10 3/4 ounce) can cream of mushroom soup, undiluted**  
**1/2 cup sour cream**  
**1 tablespoon Dijon mustard**  
**4 cups cooked egg noodles**  
**Chopped fresh parsley (optional)**  
**Radish slices and fresh Italian parsley (optional)**

**Preheat oven to 350 degrees F. Spray 13 x 9 inch baking dish with nonstick cooking spray.**

**Place beef in large skillet; sprinkle with salt and pepper. Brown beef over medium–high heat until no longer pink, stirring to separate beef. Drain fat from skillet; set aside beef.**

**Heat oil in same skillet over medium–high heat until hot. Add mushrooms, onion and garlic; cook and stir 2 minutes or until onion is tender. Add wine. Reduce heat to medium–low and simmer 3 minutes. Remove from heat; stir in soup, sour cream and mustard until well combined. Return beef to skillet.**

**Place noodles in prepared dish. Pour beef mixture over noodles; stir until noodles are well coated. Bake uncovered, 30 minutes or until heated through. Sprinkle with chopped parsley, if desired. Garnish with radish and parsley sprigs, if desired.**

**Makes 6 servings.**

# Ground Beef Casserole

---

**1 pound ground beef**  
**1 medium onion**  
**1/2 cup brown sugar**  
**1 cup catsup**  
**1 tablespoon Worcestershire sauce**  
**1 (31 ounce) can pork and beans**

**Brown ground beef with onion. Mix all ingredients well. Pour into a casserole and bake for 30 to 45 minutes at 350 degrees F. You may put bacon on top if desired.**

# Ham Casserole

---

1 1/2 to 2 cups chopped ham  
1 cup chopped onions  
4 tablespoons margarine  
1 can cream of mushroom soup  
1 cup milk  
1/2 cup shredded sharp Cheddar cheese  
1 (7 ounce) package macaroni, cooked and drained  
1 cup bread crumbs

**Brown ham and onions in margarine. Add soup and milk. Bring to boil. Add cheese and macaroni. Pour into baking dish. Sprinkle bread crumbs on top. Bake at 350 degrees F for 25 minutes.**

**Yields 4 servings.**

# Ham 'N' Cheese Potato Bake

---

1 (24 ounce) package frozen O'Brien hash brown potatoes  
2 cups cubed fully cooked ham  
3/4 cup shredded Cheddar cheese, divided  
1 small onion, chopped  
2 cups (16 ounce)s sour cream  
2 (10 3/4 ounce) cans condensed Cheddar cheese soup, undiluted  
2 (10 3/4 ounce) cans condensed cream of potato soup, undiluted  
1/4 teaspoon pepper

In a large bowl, combine potatoes, ham, 1/2 cup cheese and onion.

In another bowl, combine sour cream, soups and pepper; add to potato mixture and mix well. Transfer to a greased 3-quart baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 60–65 minutes or until bubbly and potatoes are tender. Let stand for 10 minutes before serving.

Yield: 10–12 servings



# Hamburger Goulash

---

**1 1/2 pounds ground beef**  
**2 cans stewed tomatoes**  
**1 can corn**  
**1 can tomato sauce**  
**1 medium onion, chopped**  
**8 ounces flat noodles**  
**1/2 teaspoon salt**  
**1/2 teaspoon pepper**  
**1/2 teaspoon garlic powder**  
**1/2 teaspoon oregano**  
**1/2 teaspoon basil**  
**1/2 teaspoon sugar**  
**Shredded cheese (your choice)**

**In a large skillet, brown hamburger and onion. Drain. Season with salt, pepper, garlic powder, oregano, basil and sugar to taste. Add tomatoes, corn and tomato sauce. Add noodles to the skillet. (Add about one cup of water if necessary to almost cover the noodles.) Cover and cook for 20 minutes, stirring occasionally.**

**Uncover and cook an additional 20 minutes or until noodles are soft and most of the liquid is absorbed. Top with shredded cheese for the last 3 to 5 minutes until cheese melts.**

# **Hamburger Sour Cream Casserole**

---

**4 ounces egg noodles**  
**1 (8 ounce) can tomato sauce**  
**1 tablespoon flour**  
**1 cup cottage cheese**  
**1/2 cup sour cream**  
**1 teaspoon salt**  
**1 pound ground beef**

**Preheat oven to 350 degrees F.**

**Cook noodles according to package directions.**

**Brown meat; drain grease; add tomato sauce and flour. Simmer until thickened. Combine sour cream, cottage cheese and salt.**

**Place cooked noodles in the bottom of a 1–quart casserole. Layer with the sour cream mixture, then top with the hamburger mixture. Cover and bake for 30 minutes.**

# **Hamburger–Cream Cheese Casserole**

---

**1 pound hamburger**  
**1 onion, chopped**  
**1 tablespoon butter**  
**1 teaspoon salt**  
**1/2 teaspoon pepper**  
**2 (8 ounce) cans tomato sauce**  
**1 (8 ounce) package noodles**  
**1 cup creamed cottage cheese**  
**8 ounces cream cheese**  
**1/2 cup sour cream**  
**1/3 cup green onion, sliced**  
**1/4 cup green bell pepper, chopped (optional)**

**Brown hamburger and onion in butter; stir in salt, pepper and tomato sauce. Remove from heat.**

**Cook noodles according to directions on package; drain.**

**Combine cottage cheese, cream cheese, sour cream, green onion and green pepper.**

**In a 3–quart casserole spread half the noodles, cover with cheese mixture; top with remaining noodles. Pour hamburger mixture over top. Bake at 250 degrees F for about 30 minutes.**

**Yield: 8 to 10 servings**

# Harvest Bounty Casserole

---

1 1/2 cups cut-up green beans,  
cooked and drained  
1 medium green bell pepper, chopped  
3 medium tomatoes, chopped  
1 1/2 cups shredded Cheddar cheese  
1/2 cup Bisquick®  
1 teaspoon salt  
1/2 teaspoon cayenne pepper  
1/2 cup milk  
3 eggs

Preheat oven to 350 degrees F. Grease an 8-inch square baking dish. Spread beans and peppers in dish; sprinkle with tomatoes and cheese. Beat remaining ingredients with mixer until smooth. Pour over vegetables and cheese. Bake uncovered until golden brown, 45 to 50 minutes.

Let stand 10 minutes before serving.

Makes 5 to 6 servings.

# Harvest Potato–Vegetable Casserole

---

4 pounds potatoes, peeled, cut into 1/8–inch thick slices  
1 1/4 teaspoons salt  
1/2 teaspoon pepper  
3 yellow peppers, cut into  
    1/2–inch wide slices  
1 pound ripe plum tomatoes, cut into 1/4–inch thick slices  
1 teaspoon chopped fresh rosemary leaves  
1/2 teaspoon dried oregano leaves  
4 large cloves garlic, minced  
1/4 cup olive oil  
1/4 cup shredded Parmesan cheese

Preheat oven to 400 degrees F.

With oil, grease 4–quart shallow baking dish. In dish, layer one third of the potatoes, one third of the salt and pepper, half the peppers and tomatoes and half the herbs and garlic; repeat. Top with remaining potatoes, salt and pepper. Drizzle with 1/4 cup oil. Bake 1 hour or until potatoes are tender and top is light brown. Sprinkle with cheese; bake 5 minutes. Let sit 10 minutes before serving.

# **Hash Brown and Pork Chop Casserole**

---

**1 can cream of mushroom soup  
1/2 cup milk  
1/2 cup sour cream  
1/2 teaspoon seasoned salt  
1/4 teaspoon black pepper  
24 ounces frozen hashed browns, thawed  
1/2 cup Cheddar cheese, shredded  
1 can DURKEE'S French-Fried Onions  
6 pork chops  
1 tablespoon oil  
1/2 cup Cheddar cheese, shredded**

**Combine the first 5 ingredients in a bowl; mix well. Add potatoes, 1/2 cup cheese and half the French-fried onions; mix well. Spoon into a 9 x 13-inch baking dish.**

**Brown the pork chops in hot oil, in a skillet. Arrange them over the potato mixture. Bake, covered, at 350 degrees F for 40 minutes. Top with remaining 1/2 cup cheese and onions. Bake, uncovered, for 5 minutes longer.**

**Serves 4.**

# Hash Brown Potato Casserole

---

1 (8 ounce) carton sour cream  
1 can cream of chicken soup  
Salt and pepper  
1/2 cup chopped onions  
1 (2 pound) package frozen hash brown potatoes  
10 ounces grated sharp Cheddar cheese  
2 tablespoons (1/4 stick) melted margarine

Mix all ingredients together with your hands. Put into a baking dish. Place topping over potato mixture. Bake 1 hour at 350 degrees F.

## Topping

2 cups corn flakes  
1/4 cup (1/2 stick) butter, melted

Mix together.

# Hassayampa Casserole

---

**1 large onion, chopped**  
**1 tablespoon olive oil**  
**1/2 teaspoon cinnamon**  
**3 teaspoons chili powder**  
**3 teaspoons cumin**  
**1 (8 ounce) can enchilada sauce**  
**1 pound fresh tomatoes, diced**  
**10 ounces frozen corn, thawed**  
**1 cup sliced black olives**  
**3 large green chiles, chopped**  
**1 pound shrimp or imitation crabmeat**  
**12 ounces Monterey jack cheese, shredded**  
**12 corn tortillas**

**Sauté onion in oil and add cinnamon, chili powder and cumin. Stir in enchilada sauce and diced tomatoes. Set aside 1 cup sauce. Add to remaining sauce the corn, olives, green chiles, shrimp or crabmeat and 1 cup cheese.**

**In a 3–quart shallow casserole dish, cover bottom with some of the tortillas. Spread 1/3 of shrimp/crabmeat mixture over tortillas; repeat with 2 more layers. Top with remaining tortillas, sauce and cheese. Bake at 325 degrees F for 40 minutes.**

**Serves 6 to 8.**



# Hawaiian Ham Casserole

---

Chicken can be substituted for ham in this recipe.

1/2 cup melted butter  
2 (15 1/4 ounce) cans chunk pineapple and juice  
1 1/2 cups firmly packed brown sugar  
2 tablespoons mustard  
1 tablespoon Worcestershire sauce  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon cinnamon  
1 1/2 cup raisins  
30 maraschino cherries, halved  
1 1/2 cups chopped walnuts (optional)  
8 cups cooked rice

Over medium heat in a large pot, combine melted butter, pineapple juice and brown sugar. After brown sugar has dissolved, add mustard, Worcestershire sauce, salt, pepper and cinnamon. Stir cubed ham into sauce and let simmer for 5 to 10 minutes.

Add pineapple chunks, raisins, cherries and walnuts. Let mixture simmer for about 5 minutes.

Spread cooked rice into a 13 x 9-inch baking dish. Stir some sauce (liquid only) into rice until it is all wet, then top rice with the remaining mixture. Be sure to arrange ingredients so that they are equally distributed over rice. Heat at 350 degrees F for 15 to 20 minutes.

Yields 8 servings.

# Hearty Fiesta Cassoulet

---

**1 pound angel hair pasta, uncooked**  
**2 (14 1/2 ounce) cans tomatoes, diced**  
**2 (15 1/2 ounce) cans black beans**  
**2/3 cup frozen corn**  
**9 ounces smoked sausage, thinly sliced**  
**2 1/4 teaspoons garlic salt**  
**1 teaspoon red pepper flakes (optional)**  
**2 tablespoons grated jack cheese (optional)**

**In a large saucepan, combine pasta with all of the ingredients. Add 4 1/2 cans of water, using can from diced tomatoes as a measure. Stir well. Bring to a low boil, cover, reduce heat and simmer for 10 minutes. To serve, ladle into soup or chowder bowls. Garnish with grated red pepper and Jack cheese, if desired.**

**Makes 12 servings.**

# **Herbed Shrimp and Feta Casserole**

---

**Yield: 12 servings**

**2 large eggs  
1 cup evaporated milk  
1 cup plain yogurt  
3 ounces feta cheese, crumbled  
1/3 pound Swiss cheese, shredded  
1/3 cup fresh parsley, chopped  
1 teaspoon dried basil  
1 teaspoon dried oregano  
4 garlic cloves, minced  
1/2 pound angel hair pasta, cooked  
1 (16 ounce) jar mild chunky salsa  
1 pound medium shrimp, peeled, uncooked  
1/2 pound mozzarella cheese, shredded**

**Preheat oven to 350 degrees F. Coat an 8 x 12–inch baking dish with cooking spray.**

**In a medium bowl, blend eggs, milk, yogurt, feta and Swiss cheeses, parsley, basil, oregano and garlic. Spread half the pasta over bottom of baking dish. Cover with salsa. Add half the shrimp. Spread remaining pasta over shrimp. Spread egg mixture over pasta. Add remaining shrimp and top with mozzarella cheese. Bake 30 minutes.**

**Remove from oven and let stand 20 minutes before serving.**

# Hobo Dinner

---

Layer in a casserole in the order given:

**1 pound ground beef**

**1 onion, sliced**

**1 green bell pepper, sliced**

**2 potatoes, sliced**

**2 carrots, sliced**

**Salt and pepper**

**Worcestershire sauce, sprinkled on liberally**

**Bake at 375 degrees F for 75 minutes.**

# Home–Style Ham and Potato Casserole

---

8 potatoes, peeled and thinly sliced  
2 onions, thinly sliced  
1 tablespoon olive oil  
1 pound country ham, thinly sliced  
2 cups ricotta cheese  
3 tablespoons chopped fresh rosemary  
1 teaspoon black pepper  
3 cups milk  
1 cup grated Swiss cheese

Preheat oven to 375 degrees F. Toss together the potatoes and onions and set aside. In a large skillet over medium heat, heat the oil and add the ham. Sauté the ham until just heated through, about 2 minutes. Remove from pan and cut into thin strips.

In a small bowl, mix together ricotta cheese, rosemary and black pepper. Place half of the potato–onion mixture in a 13 x 9–inch baking dish and top this with the ricotta cheese and ham strips. Cover with the remaining potatoes. Pour the milk over the entire casserole. Bake for 1 1/2 hours, or until the potatoes are soft and the sauce is thick and bubbly.

Top with the grated cheese and bake for 15 to 20 minutes more, or until the cheese melts.

Serves 6 to 9.

# Hot Sausage Casserole

---

1 pound hot sausage, crumbled and browned

1 cup chopped celery

1 cup chopped onion

1 cup chopped green pepper

1 cup rice (not instant)

2 cans cream of chicken soup

1 can cream of mushroom soup

Mix all together in large bowl. Spray a casserole baking dish with Pam, pour mixture into casserole. Cover tightly and bake in a 400 degree F oven for one hour.

# Hot Shrimp Salad Casserole

---

**1 pound frozen shrimp (cooked)**  
**2 cups diced celery**  
**1/2 cup sliced water chestnuts**  
**2 hard-boiled eggs, chopped**  
**2 tablespoons grated onion**  
**1/4 cup mayonnaise**  
**2 teaspoons lemon juice**  
**1/2 teaspoon salt**  
**1/2 cup sharp Cheddar cheese, grated**  
**1 cup crushed unsalted potato chips**

**Combine shrimp, celery, water chestnuts and eggs. Blend mayonnaise, lemon juice, salt and onion. Stir into shrimp mixture. Place into an 11 x 8-inch greased casserole dish. Top with cheese and potato chips. Bake at 400 degrees F for 20 minutes or until bubbly.**

# Hot Tuna Salad

---

**1 (10 3/4 ounce) can condensed cream of chicken soup**  
**1 (6 ounce) can tuna, drained**  
**1 cup diced celery**  
**1/4 cup finely chopped onion**  
**1/2 cup salad dressing or mayonnaise**  
**1/2 teaspoon salt**  
**1/4 teaspoon ground black pepper**  
**3 hard-cooked eggs, sliced**  
**1 cup crushed potato chips**  
**Additional egg slices and chopped fresh parsley for garnish**

**Preheat oven to 400 degrees F.**

**Mix soup, tuna, celery, onion, salad dressing, salt and pepper; fold in egg slices. Pile lightly into individual baking shells or a 1 1/2-quart casserole. Sprinkle with potato chips. Bake 25 minutes or until hot. Garnish with egg slices and parsley.**

**Makes 6 servings.**



# Hot Turkey and Cheddar Casserole

---

## Butter

3 cups (about 16 ounces) cubed (1–inch) leftover turkey  
3/4 cup chopped celery  
1 (5 ounce) can sliced water chestnuts, drained  
1/2 cup chopped red bell pepper  
1 1/3 cups mayonnaise  
1 tablespoon grated onion  
2 tablespoons lemon juice  
2 cups (8 ounces) shredded sharp Cheddar cheese, divided  
1 cup (4 ounces) shredded mozzarella cheese, divided  
1 cup cornflakes, crushed

Preheat oven to 350 degrees F. Lightly coat a 9 x 13–inch baking dish with butter.

In a medium bowl, combine turkey, celery, water chestnuts, red bell pepper, mayonnaise, onion, lemon juice, 1 cup Cheddar cheese, and 1/2 cup mozzarella cheese; mix well. Place the mixture in the baking dish and bake for 25 to 30 minutes, or until heated through.

Meanwhile, in a medium bowl, combine the remaining 1 cup Cheddar cheese, 1/2 cup mozzarella cheese and cornflakes. Sprinkle the cheese mixture over the baked turkey casserole and bake for 5 to 8 minutes, or until the cheese melts.

# Hungry Jack Casserole

---

**1 pound ground beef**

**1 can biscuits**

**1 can baked beans**

**3/4 cup barbecue sauce**

**2/3 cup shredded Cheddar cheese**

**Preheat oven to 350 degrees F.**

**Brown ground beef and drain. Mix ground beef, baked beans, and barbecue sauce together and put in casserole dish. Sprinkle with cheddar cheese. Cut each biscuit in half and place each biscuit on top of casserole all the way around. Bake for 20 minutes or until cheese is melted and biscuits are lightly browned.**

**Can be cooked on low all day in crockpot (omit the biscuits).**

# **Hungry Jack® Casserole**

---

**1 pound hamburger**  
**1 chopped onion**  
**2 tablespoons brown sugar**  
**Salt, to taste**  
**3/4 cup shredded cheese**  
**1/2 cup barbecue sauce**  
**1 (1 pound 12 ounce) can pork and beans**  
**1/2 cup catsup**  
**1 tablespoon Worcestershire sauce**  
**2 tablespoons vinegar**  
**1 can Hungry Jack® biscuits**

**Preheat oven to 350 degrees F.**

**Fry hamburger and onion together until brown. Add brown sugar, salt, barbecue sauce, pork and beans, catsup, Worcestershire sauce and vinegar and bake in a 2–quart casserole for 20 minutes.**

**Cut biscuits in half and place them on the cut side around the dish; sprinkle cheese on biscuits. Bake until brown.**

**Serves 12.**

# Husband's Delight

---

**1 pound ground beef**  
**2 cans tomato sauce**  
**1 large or 2 small onions**  
**1 teaspoon salt**  
**Garlic salt, to taste**  
**Pepper, to taste**  
**3 ounce cream cheese**  
**1 cup sour cream**  
**1/2 cup grated Cheddar cheese**  
**1 (8 ounce) package noodles or spaghetti**

**Brown ground beef and onion, then pour off excess grease. Add salt, pepper and garlic salt, then add tomato sauce. Simmer for 15 minutes.**

**Cook noodles or spaghetti according to directions on the package. Blend sour cream and cream cheese together. Grease a 13 x 9-inch baking pan with just a little shortening, then layer ingredients, beginning with noodles or spaghetti, then meat sauce, cream cheese mixture, and finally sprinkle grated cheese on top. Bake in a preheated 350 degree F oven for 20 minutes.**

**Serve with a tossed salad.**

# Hush Puppy Chicken Casserole

---

1 (8.5 ounce) box corn muffin mix  
1 tablespoon chili powder  
4 boneless, skinless chicken breast halves,  
cut into 1/2-inch chunks  
2 tablespoons olive oil  
1 (16 ounce) can oven-baked beans  
1 (14.5 ounce) can stewed tomatoes, undrained  
1 tablespoon smoky-flavored barbecue sauce  
1 (14.5 ounce) can green beans, drained  
1/4 teaspoon dill weed  
1 tablespoon maple syrup

Preheat oven to 400 degrees F.

Prepare half of the corn muffin mix. Set aside.

Sprinkle chili powder onto chicken chunks. Cook chicken over medium heat in a nonstick pan until opaque. Stir in baked beans, stewed tomatoes and barbecue sauce. Mix green beans with dill. Add to chicken mixture. Simmer 5 to 10 minutes.

Spray a 13 x 9-inch baking dish with nonstick spray. Pour chicken mixture into baking dish. Dot corn muffin batter on top of chicken mixture. Bake for 20 to 25 minutes or until topping is golden. Remove from oven and brush with maple syrup.

Yields 8 servings.

# I Hate Zucchini Casserole

---

1/2 cup (1 stick) butter  
2 cups Chicken-in-a-Biskit crackers, crushed  
4 cups zucchini, shredded  
2 cups shredded mozzarella cheese  
1/4 cup chopped onions  
2 eggs beaten  
Salt and pepper

Melt butter and add crumbs. Spread half on bottom of 9-inch square pan.

Mix zucchini, mozzarella cheese, onions, and salt and pepper and spread on crumbs. Put remaining crumbs on top. Bake 30 minutes at 350 degrees F.

# **Impossible Mexican Fiesta Casserole**

---

**Yield: 6 servings**

**1 pound lean ground beef**  
**Salt and pepper, to taste**  
**4 ounces shredded Cheddar cheese (1 cup)**  
**1 cup dairy sour cream**  
**2/3 cup mayonnaise or salad dressing**  
**2 tablespoons finely chopped onion**  
**2 cups buttermilk biscuit baking mix**  
**1/2 cup water**  
**1 to 3 tomatoes, thinly sliced**  
**3/4 cup green bell pepper, chopped**  
**Paprika (optional)**

**Preheat oven to 375 degrees F. Grease a 13 x 9–inch baking pan.**

**Cook and stir the meat in a large skillet until brown. Drain off the excess fat. Season the meat with the salt and pepper; set aside.**

**Mix the cheese, sour cream, mayonnaise and onion and set this mixture aside.**

**Stir the baking mix and water together until a soft dough forms. With floured fingers, pat the dough into prepared baking pan, pressing the dough 1/2 inch up the sides of the pan.**

**Layer the meat, tomato slices, and green pepper onto the dough. Spoon the sour cream mixture over the top and sprinkle with the paprika, if used.**

**Bake uncovered until the edges of the dough are light brown, 25 to 30 minutes. Cool 5 minutes and then cut into squares.**

# Indian Corn Casserole

---

**2 pounds lean ground beef**  
**1 tablespoon vegetable oil**  
**2 onions, chopped**  
**3 cloves garlic, chopped**  
**1 tablespoon chili powder**  
**1 teaspoon crushed, dried red pepper flakes**  
**4 ears sweet corn**  
**1 (28 ounce) can diced tomatoes**  
**1 cup beef broth**  
**2 tablespoons cornstarch**

**Sauté ground beef in skillet in hot oil until no longer pink. Add onions, garlic, chili powder and crushed dried red peppers; cook and stir for 3 to 4 minutes until onions are softened.**

**Mix together beef broth and cornstarch until smooth; add to skillet with tomatoes. Cook and stir until mixture comes to a boil and is thickened. Remove niblets from 2 ears of corn; add to beef mixture. Cut remaining 2 ears into 1-inch slices. Add to beef mixture. Simmer, covered, for 20 to 25 minutes or until corn is cooked. Season to taste with salt and pepper.**

**Garnish with green peppers. Serve with mashed potatoes.**

**Serves 6 to 8.**



# Italian Casserole

---

5 ounces medium egg noodles

Salt, to taste

1 pound ground chuck

1 large onion, chopped

6 ounces cream cheese, cubed

1 cup sour cream

6 ounces cream cheese, cubed

1 cup sour cream

1 (8 ounce) can tomato sauce

Cheddar cheese, shredded

Cook noodles in salted boiling water; drain.

In a large skillet brown meat and onions; drain. Add cream cheese; stir until melted. Remove skillet from heat and add sour cream and tomato sauce.

Combine sauce mixture and noodles. Pour into 2-quart greased casserole and cover with Cheddar cheese. Bake at 350 degrees F until bubbly.

Yields 6 servings.

# Italian Meatball Sandwich Casserole

---

1/3 cup chopped scallions  
1/4 cup Italian seasoned bread crumbs  
3 tablespoons grated parmesan cheese  
1 pound ground beef  
16 ounces Italian-style bread, cut into 1-inch cubes  
8 ounces cream cheese, softened  
1/2 cup mayonnaise  
1 teaspoon Italian seasoning  
1/4 teaspoon freshly ground black pepper  
2 cups shredded mozzarella cheese  
3 cups spaghetti sauce  
1 cup water  
2 cloves garlic, minced

Preheat oven to 400 degrees F (205 degrees C).

Mix together onions, bread crumbs, cheese and ground beef. Roll into 1 inch diameter balls, and place in a baking pan. Bake for 15 to 20 minutes, or until beef is no longer pink. Reduce the oven temperature to 350 degrees F (175 degrees C).

Arrange the bread cubes in a single layer in an ungreased 9 x 13-inch baking dish. Mix together the cream cheese, mayonnaise, Italian seasoning and black pepper until smooth. Spread this mixture over each bread cube. Sprinkle with 1/2 cup of the grated mozzarella cheese.

In a large bowl, mix together spaghetti sauce, water, and garlic. Gently stir in meatballs. Pour over the bread and cheese mixture in the baking pan. Sprinkle the remaining mozzarella cheese evenly over the top.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until heated through.

Makes 5 to 7 servings

# Italian Pancake Lasagna Casserole

---

2 eggs  
2/3 cup milk  
1/2 cup all-purpose flour  
1/4 teaspoon salt  
1 pound lean ground beef  
1 (6 ounce) can tomato paste  
2 tablespoons instant minced onion  
1 teaspoon basil  
3/4 teaspoon garlic salt  
1/2 teaspoon oregano  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 cup creamed cottage cheese  
2 cups (1/2 pound shredded mozzarella cheese)  
1/4 cup grated Parmesan cheese

Preheat oven to 375 degrees F.

Combine eggs and milk in medium mixing bowl with rotary beater. Add flour and salt; beat until smooth. Heat a 9-inch skillet over medium high heat. Grease lightly before baking each pancake. Pour batter, 1/3 cup at a time, into skillet tilting pan to spread evenly over bottom. When pancake is light brown and set, turn to brown other side. Prepare 4 pancakes.

Brown ground beef in medium skillet; add tomato paste, onion, basil, garlic salt, oregano, salt and pepper. Place one pancake on bottom of 10-inch pie pan, 9-inch round cake pan or 9-inch skillet. Spread with 1/4 cup cottage cheese, 1/4 meat mixture, 1/2 cup shredded Mozzarella cheese and 1 tablespoon grated Parmesan cheese. Repeat with remaining pancakes ending with cheese. Bake at 375 degrees F for 30 to 35 minutes.

To serve, cut into wedges.

Yield: 5 to 6 servings

Tip: Refrigerate up to 24 hours. Bake for 35 to 40 minutes.

# Italian Shells Casserole

---

**2 pounds medium-size shells**  
**1 teaspoon salt**  
**16 ounces sour cream**  
**16 ounces provolone cheese, sliced**  
**2 pounds ground beef**  
**2 to 3 quarts spaghetti sauce (your own or pre-made)**  
**1/2 teaspoon pepper**  
**24 to 32 ounces shredded mozzarella cheese**

**Cook shells. Rinse, drain and set aside.**

**Brown ground beef. Add salt, pepper and spaghetti sauce. Simmer for 20 minutes.**

**Spray deep lasagna pan or large casserole dish with nonstick spray. Line with half of the shells. Cover shells with half the meat sauce. Spread half the sour cream over it and cover with half of both cheeses. Repeat for the second layer. Cover with lid or foil and bake at 350 degrees F for 40 minutes.**

**Uncover and bake 20 minutes more.**

**Serve hot.**

# **Italian Shrimp–Spaghetti Casserole**

---

**1/2 pound butter**  
**1 onion, chopped**  
**2 cloves garlic, chopped**  
**1/2 bell pepper**  
**2 tablespoons crab boil**  
**4 pounds shrimp**  
**1/2 cup parsley, chopped**  
**1 tablespoon garlic powder**  
**2 bay leaves**  
**1 egg**  
**1 pound spaghetti or other pasta** **Parmesan cheese**

**Melt butter. Sauté chopped onion, garlic cloves and bell pepper. Peel and clean shrimp; add shrimp, parsley, garlic powder, bay leaves and crab boil, and let simmer for 1/2 hour to 45 minutes.**

**Boil spaghetti and drain. Beat egg, and add 2 cooking spoons of sauce to egg. Beat again and pour over spaghetti. Mix well and add some Parmesan cheese. Add more cheese (to taste) to shrimp mixture. Pour over spaghetti and mix well. Put into a casserole dish for 30 minutes at 350 degrees (covered). Let cool before serving.**

# **Jerome Funeral Recipe**

---

**1 (28 ounce) can pork and beans**

**1 (12 ounce) can corned beef**

**1 large onion, diced fine**

**1 bell pepper, diced fine**

**Mix all ingredients. Put into a 13 x 9–inch baking dish and heat for 25 to 35 minutes at 350 degrees F.**

**Serves 8 to 10.**

# Jo Mazzotti

---

1/4 cup butter or other cooking fat  
1 1/2 pounds lean pork, ground  
8 large onions, sliced  
3 cans concentrated tomato soup or  
    1 can tomato paste and 2 cups water  
1 pound mushrooms, sliced  
1 bunch celery, diced  
2 green bell peppers, cut fine  
Juice of 1/2 lemon  
Salt and pepper  
1 pound sharp cheese, cut small  
1 large package broad noodles

Excellent for a buffet supper. Even better if you make the sauce the day before and let it season. Use other meats in place of pork if more convenient – ground beef or pork sausage. If you use sausage, you will not need extra fat.

Cook butter, pork and onions together until well browned. Add tomato paste, mushrooms, celery, peppers, lemon juice, salt, pepper and cheese. Simmer 15 minutes to make a rich sauce.

Meanwhile, in a deep kettle of boiling, salted water (1 teaspoon to each quart), cook noodles until just tender. Drain and mix with the sauce. Cover closely and cook slowly 1 hour on top of stove or in a 350 degree F oven.

Serves 12 to 16.

# John Wayne Casserole

---

8 ounce canned, diced green chiles  
1 pound Monterey jack cheese, coarsely grated  
1 pound Cheddar cheese, coarsely grated  
3/4 cup evaporated milk  
4 eggs, separated  
1 tablespoon flour  
1/2 teaspoon salt  
1/8 teaspoon pepper  
2 tomatoes, thinly sliced

Preheat oven to 325 degrees F.

Mix chiles and cheeses and put into a buttered shallow casserole.

In a small bowl combine milk, egg yolks, flour, salt and pepper.

In a large bowl beat egg whites to stiff peaks. Gently fold whites into the yolk mixture. Then pour the mixture over the cheese and chile mixture and carefully blend. Bake for 30 minutes.

Remove from oven and lay tomato slices over the entire top. Return to oven and bake 30 minutes longer, or until an inserted knife comes out clean. Garnish with a sprinkling of green chiles.

Serves 6 to 8.



# **Johnny Marzetti Casserole**

---

**2 pounds ground beef**  
**2 cups chopped celery**  
**2 cups chopped onion**  
**1 cup chopped green pepper**  
**1 (16 ounce) package wide flat noodles**

**Sauté ground beef, celery, onion and green pepper together. Cook noodles as directed. Mix meat and noodles and add:**

**1 (10 ounce) jar salad olives (broken pieces), juice and all**  
**1 small can tomato paste**  
**1 can tomato soup**  
**1 (8 ounce) can tomato sauce**  
**1 package spaghetti sauce mix, mixed as directed on package**  
**1 (4 ounce) can mushroom pieces and stems**

**Mix all together and turn into lightly greased pan. Cover with one pound grated Cheddar cheese. Bake uncovered at 375 degrees F for 30 minutes.**

# Johnny Mazetti

---

1/2 cup green bell pepper, diced  
1 cup onion, diced  
1 cup celery, diced  
15 ounces tomato sauce  
1 (16 ounce) can tomatoes with juice  
1 cup water  
1/2 teaspoon garlic powder  
1 tablespoon granulated sugar  
1 (4 ounce) can mushrooms, drained  
1 1/2 cups Granburger\*  
8 ounces medium noodles  
8 ounces cheese, grated

Coat saucepan with oil. Add bell pepper, onion and celery. Cover. Cook about 10 minutes. Add remaining ingredients except noodles and cheese. Cover and simmer for 20 minutes. Meanwhile, cook noodles and add to other ingredients. Put into a casserole and top with grated cheese. Bake at 350 degrees F for 20 minutes.

# Kids' Favorite

---

**5 large potatoes**  
**4 hot dogs**  
**1 head of broccoli or any other vegetable**  
**1 cup shredded cheese (whichever you prefer)**  
**1/2 cup milk**  
**4 tablespoons flour**

**Preheat oven to 400 degrees F.**

**Slice potatoes thin, like a homemade scallop potato dish. Slice hot dogs and chop broccoli.**

**Grease a glass bread dish. Add potatoes (you want 2 layers so divide in half). Sprinkle flour over potatoes. Add broccoli and hot dogs and half of the cheese. Add cheese over the hot dogs and broccoli. Add last layer of potatoes, then repeat the layers once more. Pour milk over the mixture. Add cheese on top of mixture, cover with aluminum foil and bake for 40 minutes, checking after 20 minutes.**

# Kids Love It Casserole

---

**1 1/2 pounds ground beef**  
**1 cup chopped onion**  
**1 garlic clove, minced**  
**1 (14 ounce) jar spaghetti sauce with mushrooms**  
**1 (8 ounce) can tomato sauce**  
**1 (6 ounce) can tomato paste**  
**3/4 cup water**  
**1 teaspoon Italian seasoning**  
**1/2 teaspoon salt**  
**Dash of pepper**  
**1 (7 ounce) package macaroni shells, cooked and drained**  
**1 (10 ounce) package frozen chopped spinach, thawed and drained**  
**2 eggs, beaten**  
**1 cup shredded sharp Cheddar cheese**  
**1/2 cup soft bread crumbs**  
**1/4 cup grated Parmesan cheese**

**In a saucepan over medium heat, cook beef, onion and garlic until meat is no longer pink and vegetables are tender; drain. Add the next 7 ingredients; bring to a boil. Reduce heat; cover and simmer for 10 minutes.**

**Stir in macaroni, spinach, eggs, cheese and bread crumbs. Pour into a greased 13 x 9–inch baking dish. Sprinkle with Parmesan cheese. Cover and bake at 350 degrees F for 30 to 35 minutes or until bubbly.**

**Let stand for 10 minutes before serving.**

**Yields 10 to 12 servings.**

# King Ranch Chicken

---

1/2 to 2/3 pound Cheddar cheese, grated

1 1/2 teaspoons chili powder

Garlic salt, to taste

Salt, to taste

Pepper, to taste

1 can cream of mushroom soup

1 can cream of chicken soup

2 dozen corn tortillas

2 frying chickens, boiled, then  
cut into bite-size pieces (save stock)

1 large onion, chopped

1 large bell pepper, chopped

1 can tomatoes

Put Cheddar cheese in a bowl and sprinkle with chili powder and seasonings. Then spread soups over cheese. Quickly dip tortillas in boiling chicken stock to wilt. Layer a 13 x 9-inch baking dish with tortillas and add ingredients in the order listed above. Bake 30 minutes at 325 degrees F.

Feeds a crowd!

# Lake Havasu Casserole

---

Serves 4–6

4 cup mashed potatoes  
1 cup sour cream  
1/2 teaspoon cayenne pepper  
1 medium onion, chopped  
1/4 cup butter or margarine  
1 (10 ounce) package frozen chopped spinach, thawed,  
well drained and squeezed dry  
1/2 cup green chile, chopped  
1 cup Colby cheese, shredded  
Salt/pepper to taste

Combine all ingredients except the cheese in a well-greased glass baking dish. Sprinkle the cheese over the top and bake in a 350 degree F oven for 20 minutes.

# **Layered Chicken Enchilada Casserole**

---

**1** tablespoon vegetable oil  
**1** medium onion, chopped  
**2 1/2** cups cooked, shredded chicken breast meat  
**1** (7 ounce) can ORTEGA® Diced Green Chiles  
**1** (1.25 ounce) package ORTEGA® Taco Seasoning mix  
**8** corn tortillas  
**1** (15 ounce) can kidney beans, drained  
**2** cups shredded Cheddar cheese, divided  
**1** (16 ounce) jar ORTEGA® Salsa Prima Homestyle Mild

**Preheat oven to 350 degrees F. Grease a 13 x 9 x 2-inch baking dish.**

**Heat oil in large skillet. Cook onion, stirring occasionally, until tender. Remove from heat. Stir in chicken, chiles and seasoning mix.**

**Layer half of tortillas in prepared baking dish. Top with chicken mixture, beans and 1 cup cheese. Layer with remaining tortillas. Top with salsa and remaining cheese.**

**Bake for 30 to 35 minutes or until heated through and cheese is melted.**

# Lemon Chicken Casserole

---

**4 chicken breasts, cooked, chopped**  
**1 (10 ounce) can cream of chicken soup**  
**1 cup sour cream**  
**1/2 cup lemon juice**  
**1 sleeve round butter-flavored crackers, crushed**  
**1/2 cup (1 stick) butter or margarine, melted**  
**3 tablespoons poppy seeds**

**Sprinkle the chicken over the bottom of a greased 9 x 13-inch baking pan.**

**Combine soup, sour cream and lemon juice in a bowl; mix well. Pour over the chicken. Sprinkle the cracker crumbs over the layers. Drizzle butter over the cracker crumbs. Sprinkle the poppy seeds over the top. Bake at 350 degrees F for 30 to 45 minutes.**

**Makes 4 servings.**



# Leftover Casserole

---

2 to 3 cups turkey, chicken, ham or beef  
1 to 2 cup gravy  
2 cups mashed potatoes  
1 (12 ounce) bag mixed vegetables or leftover vegetables  
Leftover stuffing or your favorite stuffing recipe

Preheat oven to 350 degrees F.

In a 13 x 9-inch pan or large oven-safe casserole dish spread the mashed potatoes in the bottom of the pan, layer meat and vegetables over the potatoes. Spread gravy over the top, then top with leftover stuffing. If you don't have leftover stuffing, you can put mashed potatoes on top of the casserole to make a crust. Bake for approximately 30 minutes or until hot.

Serves 4 to 8.

# Little Mermaid Casserole

---

1 (7 ounce) can tuna, drained  
1 (8 ounce) jar artichokes, drained  
2 tablespoons flour  
3 tablespoons butter, melted  
1 1/2 cups milk  
1/2 teaspoon salt  
Black pepper, to taste  
1 tablespoon Worcestershire sauce  
1 (4 ounce) can mushrooms, drained  
1/4 cup grated Parmesan cheese

Preheat oven to 375 degrees F.

Arrange artichokes in a greased, 1-quart baking dish. Sprinkle broken tuna over artichokes. Add flour to melted butter in saucepan and slowly add milk. Cook until thick. Add salt, pepper and Worcestershire sauce. Add sliced mushrooms. Pour sauce over artichokes and tuna. Sprinkle with cheese. Bake for 20 minutes.

Serves 4 to 6.

# Liver Casserole

---

1/2 pound liver

Flour

1 can cream of mushroom soup

1/2 soup can milk or water

1 can French fried onion rings

Cut liver into 1 1/2 x 2-inch strips. Flour, season and brown.

Mix remaining ingredients and place in a casserole. Place liver on top. Bake uncovered at 350 degrees F for 1 hour or more.

# Lone Star Pork Chop Skillet

---

**4 boneless, butterflied pork chops,  
cut 1/2 inch thick, well trimmed**  
**1 teaspoon ground cumin**  
**1/2 teaspoon salt**  
**2 teaspoons olive oil**  
**1 clove garlic**  
**1 medium onion, cut into thin wedges**  
**1 (8 ounce) can stewed tomatoes**  
**1/3 cup picante sauce**  
**2 tablespoons chopped cilantro**  
**Hot cooked rice**

**Sprinkle both sides of chops with cumin and salt.**

**Heat oil in 10-inch skillet over medium-high heat. Brown chops on both sides, about 2 to 3 minutes per side. Remove and reserve. Reduce heat. Add garlic and onion to skillet; add chops, simmer uncovered 10 to 12 minutes, turning chops after 5 minutes. Remove chops to serving plate; keep warm.**

**Add tomatoes and picante sauce to skillet to make sauce. Cook sauce over high heat until thickened, 1 to 2 minutes. Arrange chops over rice. Spoon sauce over rice; sprinkle with cilantro.**

**Serve with additional picante sauce.**

**Makes 4 servings.**

# **Low Country Shrimp Casserole**

---

**2 pounds shrimp**  
**2 cups bread crumbs**  
**2 cups tomato juice**  
**1/2 teaspoon salt**  
**3 tablespoons butter**  
**1 tablespoon hot sauce**  
**2 tablespoons Worcestershire Sauce**  
**1 cup ketchup**

**Cook and peel shrimp. Mix all ingredients together. Bake in a casserole for 30 minutes at 350 degrees F.**

**Serves 8.**

# **Lutheran Hot Dish/Funeral Hot Dish**

---

**1 pound dry macaroni**  
**1 pound ground beef**  
**1 can tomato soup**  
**1 medium onion, chopped**  
**1 (14 ounce) can corn, drained**  
**1 (14 ounce) can tomatoes**  
**Ketchup or salsa (to taste, if desired)**  
**Salt and pepper, to taste**  
**Slices of American cheese**

**Cook macaroni. Brown ground beef and onion. Combine all ingredients in a casserole dish, top with cheese slices and bake at 325 degrees F for 30 minutes.**

# Macaroni Crab Casserole

---

**+2 cups shell or elbow macaroni**  
**1 1/4 cups milk**  
**1 can cream of mushroom soup**  
**1 cup cooked peas**  
**1 teaspoon salt**  
**1/2 teaspoon onion salt**  
**Dash of black pepper**  
**1 pound backfin crab meat (picked over)**  
**1/2 cup buttered bread crumbs**

**Cook macaroni according to package directions. Drain and rinse with hot water. Drain. Add milk to mushroom soup and heat until hot. Add peas, all seasonings, then add crab meat, mixing lightly with fork. Put into a greased 1 1/2 quart casserole dish. Cover with bread crumbs. Bake at 350 degrees F for about 20 to 25 minutes.**

**Makes 4 to 6 servings.**

# **Macaroni Luncheon Casserole**

---

**2 cups macaroni, cooked and rinsed**  
**1/2 pound bacon, chopped**  
**1 cup onion, finely chopped**  
**1 can tomato soup**  
**1/2 can milk**  
**1/2 cup tomato ketchup**  
**1/2 pound Cheddar cheese, grated**

**Preheat oven to 350 degrees F.**

**Boil the macaroni for 8 to 10 minutes in 2 quarts boiling water to which 1 teaspoon of salt has been added. Drain and rinse with cold water.**

**Cut up bacon and fry until most of grease is removed, but not crisp. Remove from pan. Fry onion in bacon fat until just transparent.**

**In a bowl mix tomato soup, milk and tomato ketchup. Grate cheese.**

**Grease 2–quart casserole. Place 1/3 of macaroni in bottom of dish. Sprinkle 1/3 of bacon, cheese and onion over it. Pour 1/3 of tomato mixture over. Repeat for two more layers.**

**Cover and bake for 1 to 1 1/2 hours.**

**This can also be divided into two or three smaller portions. It freezes well and can be frozen without baking. Excellent flavor!**



# Main Dish Casserole

---

**1 pound ground turkey or beef**  
**1/2 cup minced onion**  
**1/4 cup chopped green pepper**  
**2 tablespoons shortening**  
**1 can tomato soup**  
**2 cups cooked macaroni**  
**1/2 cup shredded cheese**  
**1 teaspoon prepared mustard**

**Melt shortening in skillet. Add meat, onion and green pepper. Cook, stirring until meat has lost its color and onion is transparent. Stir in remaining ingredients. Bake for 25 minutes at 375 degrees F.**

# Maklooba

---

1 whole cauliflower  
1 medium eggplant  
1 tablespoon salt  
1/2 chicken, cut into serving pieces or  
1 pound lamb stew meat (personally I think  
it's better with lamb)  
3 cup water  
1 (8 ounce) can tomato sauce  
1 teaspoon salt  
1/4 cup vegetable oil  
2 cup raw rice, washed and drained

Remove green cone from eggplant, then slice eggplant lengthwise into 1/2-inch-thick slices. Place eggplant slices in a colander and sprinkle with salt. Set aside for one hour so that the juice drains from the eggplant.

Cut cauliflower into bite size pieces, rinse and let drain dry. In a 5-quart pan, place meat, water, tomato sauce, and 1 teaspoon salt. Cook over medium heat until meat is tender. Remove meat from broth and set aside. To the broth, add the 1/4 cup vegetable oil and rice, stir.

Bring to a boil on high heat. Cook on medium heat until excess water is absorbed, frequently mix rice bottom-up, so that it will not stick to the bottom of the pot. Cook covered on low heat, stirring occasionally until rice absorbs all liquid and softens to desired consistency. Let stand on very low heat for 10 minutes. If rice does not reach desired consistency, add more water and simmer longer.

In the meantime, heat 1/2 cup vegetable oil in a skillet. Rinse and pat dry eggplant slices, then fry on both sides in hot oil until they turn golden brown. Place fried eggplant slices on napkins to absorb excess oil. Set aside.

Fry cauliflower in oil a couple minutes. Remove rice from heat and transfer to a big bowl. In the bottom of the 5-quart pot used to cook the rice, arrange the meat pieces side by side.

On top of meat, arrange eggplant pieces side by side. Layer cauliflower on top. Spoon rice on top of layers, pressing rice well with a spoon. Cook covered on low heat for 15 minutes. Remove from heat, let stand for 15 more minutes.

To serve: Uncover pot, place a platter that has a diameter several inches larger than the diameter of the pot face-down over pot. Place one hand over platter and the other on bottom of pot. In one motion, turn assembly upside down. Gently pat bottom and sides of pot to ease rice out of it and onto the platter. Gently, lift pot upward. How well you press the rice when you spoon it into pot will determine if it will mold or not.

# Matador's Delight

---

1 pound ground beef  
1 medium onion, chopped  
1/2 cup water  
3 tablespoons chili powder  
1 1/2 teaspoons salt  
1 teaspoon ground cumin  
1/8 teaspoon ground black pepper  
16 ounces refried beans  
16 ounces taco sauce, divided  
6 corn tortillas, divided  
8 ounces sour cream  
1 cup shredded Cheddar cheese

Cook ground beef in a large skillet until browned, stirring to crumble; drain well. Add chopped onion, water, chili powder, salt, cumin, and pepper to ground beef. Cook, uncovered, about 5 minutes, stirring occasionally. Remove skillet from heat; stir in refried beans, and set mixture aside.

Spread about 1/2 cup taco sauce in a greased 12 x 8 x 2-inch baking dish. Arrange 2 tortillas on top of sauce; cover with half of meat mixture, sour cream, and an additional 1/2 cup taco sauce. Arrange 2 additional tortillas on top of sauce; cover with an additional 1/2 cup taco sauce, the remaining meat mixture, and half the cheese. Arrange remaining tortillas, taco sauce, and cheese on top. Cover and bake at 350 degrees F for 40 minutes.

Let stand 5 minutes before serving.

Yields 6 servings

# Meal-in-a-Pie Casserole

---

## Filling

1 (16 ounce) can Veg-All® Mixed Vegetables  
1 deep-dish pie crust  
1 pound ground beef  
1 cup grated Cheddar cheese  
1 egg  
2 tablespoons milk  
1/2 teaspoon salt

## Brown Sauce

2 tablespoons butter  
2 tablespoons flour  
1 cup beef broth  
1/4 teaspoon Tabasco® Pepper Sauce

Prepare brown sauce base by browning flour in melted butter, stirring constantly. Stir in broth and Tabasco® Sauce. Simmer, stirring constantly until sauce thickens and comes to a boil. Add Veg-All® (drained), browned ground beef (drained) and salt to brown sauce. Mix well. Pierce deep-dish pie crust with fork in several places and bake at 400 degrees F for 5 minutes.

Pour meat mixture into pie crust. Mix together grated Cheddar cheese, egg and milk. Pour over meat mixture in pie plate. Bake 15 minutes at 400 degrees F or until cheese topping is lightly browned.

Serves 6 to 8.

# Meatball Layered Dinner

---

**1 layer raw potatoes, sliced**  
**1 layer onions**  
**1 layer 1-inch bacon strips (uncooked)**  
**1 layer celery or green pepper, sliced (optional)**  
**1 layer carrot**  
**1 layer small meatballs, uncooked**  
**1 layer cheese slices**  
**3 tablespoon rice, uncooked**  
**Salt and pepper**  
**1 can cream of chicken soup**  
**1 cup milk**

**Butter sides of baking dish. Arrange ingredients in layers. Mix soup and milk, pour over all. Bake at 350 degrees F for 1 1/2 hours.**

# Mexican Casserole

---

**2 pounds ground beef or ground turkey**  
**2 cans enchilada sauce**  
**1 small can Milnot**  
**1 can of cream of mushroom soup**  
**1 can cream of chicken soup**  
**1 small can diced green chiles**  
**1 bag Doritos**  
**Shredded cheese**

**Brown the meat; drain well. Add enchilada sauce, Milnot, soups and chiles. Bring to boil.**

**Using a 13 x 9–inch baking dish, layer Doritos, meat mixture, more Doritos and cheese. Bake at 325 degrees F until cheese is melted.**

# Mexican Casserole

---

**1 can Campbell's Cheddar Cheese or Nacho Dip soup**  
**1 can cream of chicken soup**  
**1 1/2 pounds ground beef**  
**8 ounces shredded Cheddar cheese**  
**1 large onion**  
**Jalapeño peppers (to taste)**  
**1 regular size bag Nacho Cheese Doritos (9 ounce I believe)**  
**1 (12–13 ounce) can evaporated milk**

**Brown meat and drain. Add onions, peppers, soups and milk. Simmer for 5 minutes. Place half of Doritos in a casserole dish sprayed with Pam Cooking Spray. Add half of meat mixture and layer. Top with cheddar cheese and bake uncovered at 400 degrees F for 20–25 minutes.**

# Mexican Casserole Ole

---

**1 pound ground beef**  
**1 packet taco seasoning**  
**1 can ranch-style beans**  
**1 bag shredded Mexican cheese, divided**  
**1 can mushroom soup**  
**1 can Ro-Tel tomatoes**  
**1 bag tortilla chips**

**Cook ground beef; drain well. Add Taco seasoning per instructions on packet.**

**Combine mushroom soup, Ro-Tel tomatoes, ranch-style beans and 1/2 bag of cheese in a mixing bowl.**

**Layer chips in bottom of a 9-inch square casserole dish. Add meat. Add another layer of chips on top of meat. Add mixture from bowl. Top with chips and remaining cheese.**

**Bake at 350 degrees F until cheese is melted.**



# Mexican Chicken Casserole

---

**1 chicken, cooked, deboned and cut into pieces**  
(She uses "Schwans" diced chicken—two cups cooked)  
**1 can chicken soup**  
**1 can mushroom soup**  
**1 can Ro-Tel tomatoes**  
**1 medium onion, chopped**  
**2 cups grated cheese, divided**  
**Doritos chips**

**In casserole dish, layer chicken, onion, 1 cup cheese and chips.**

**In separate bowl mix tomatoes and soups. Pour over mixture in dish. Top with remaining 1 cup of cheese. Bake at 350 degrees F for about 40 minutes.**

# Mexican Skillet Dinner

---

**1 pound bulk pork sausage**  
**1/4 cup chopped instant onions**  
**1 cup diced green bell pepper**  
**8 ounces elbow macaroni**  
**1 (16 ounce) can tomatoes**  
**1 cup buttermilk or sour cream**  
**2 tablespoons granulated sugar**  
**2 tablespoons chili powder**  
**2 teaspoons Season-All®**

**Brown sausage in deep heavy skillet; add onions and green pepper. Cook until onions are golden brown. Pour off excess fat. Add remaining ingredients; stir to moisten macaroni. Cover; bring to a boil, then reduce heat and cook 30 minutes.**

**Serves 4.**

# **Mexican–Style Hash Brown Casserole**

---

**6 to 8 frozen hash brown patties**  
**1 cup cooked meat of choice, chopped or sliced thinly**  
**1/2 to 1 cup onions, minced**  
**1 cup shredded Cheddar cheese**  
**1 (10 3/4 ounce) can cream of mushroom soup**  
**1 cup salsa (or more if desired)**

**Place patties in a lightly sprayed baking dish. Top with cooked meat, minced onion, and cheese. Spoon the mushroom soup over top. Cover with salsa and bake at 350 degrees F for about 40 minutes or until potatoes are tender.**

# Mexican Tortilla Bake

---

**1 pound fresh ground chicken**  
**1 (16 ounce) jar chunky medium salsa**  
**8 ounces mild Cheddar cheese, shredded and divided**  
**2 (1 1/2 ounce) boxes raisins**  
**1/2 cup whole green olives, sliced**  
**1 package flour tortillas**  
**1 (16 ounce) container sour cream**

**Preheat oven to 375 degrees F.**

**Brown chicken in large skillet until thoroughly cooked. Drain. Stir in salsa, cheese, raisins, and green olives. Cook 1 minute to blend flavors, stirring constantly. Spoon about 2 tablespoons meat mixture in the middle of each tortilla. Fold and pierce the edges with a wooden pick. Bake at 375 degrees F for 10 to 15 minutes or until edges of tortilla are golden brown. Cool 1 minute. Sprinkle each with cheese. Add dollop of sour cream and serve.**

# Mexican–Style Beef Casserole

---

1 1/2 pounds lean ground beef  
2 tablespoons vegetable oil  
1 medium onion, chopped  
1 cup chopped tomatoes or 1 (8 ounce) can tomato sauce  
1/3 cup chile sauce  
Salt, to taste  
Freshly–ground pepper, to taste  
12 corn tortillas, cut into quarters  
1/2 cup red taco sauce  
3 cups shredded Monterey jack cheese  
1 cup sour cream  
2 (10 ounce) packages frozen chopped spinach, thawed and well drained

Preheat oven to 375 degrees F.

In a large skillet brown the beef. Pour off any fat and remove beef; set aside.

Add oil to skillet and sauté onion until limp and golden. Return beef to skillet and add tomatoes, chili sauce, salt and pepper. Dip tortilla quarters in taco sauce, covering both sides. Cover bottom of a buttered 3–quart casserole with half the tortilla pieces, slightly overlapping. Spread beef mixture over tortillas. Sprinkle beef with 1 1/2 cups of the cheese. Layer remaining tortilla pieces on top and spread with sour cream. Sprinkle on the spinach and top with remaining cheese. Bake, covered, for 30 minutes, uncovering for the last 15 minutes.

If re–heating, have the casserole at room temperature and bake at 375 degrees F, uncovered, until hot and bubbly.

# Mexi-Chili Casserole

---

**1 to 1 1/2 pounds ground beef**  
**1 (16 ounce) can kidney beans, drained**  
**1 (15 ounce) can enchilada sauce**  
**1 (8 ounce) can tomato sauce**  
**1 tablespoon dried minced onion**  
**1 (6 ounce) package corn chips**  
**2 cups shredded Cheddar cheese**  
**1 to 1 1/2 cups sour cream**

**In a skillet brown the ground beef. Drain off fat. Combine beans, enchilada and tomato sauces in a bowl with minced onion. Set aside 1 cup corn chips and 1/2 cup cheese. Add the remaining cheese and corn chips with the meat to the beans. Stir to blend. Empty into a lightly buttered 2-quart casserole. Bake, uncovered, at 375 degrees F for 20 to 25 minutes or until heated through.**

**Spread the top with sour cream and sprinkle with the reserved cheese. Ring the remaining corn chips around the edge; return to the oven for 3 to 4 minutes, or until the cheese melts. This will double or triple easily for a large group. May be made ahead and refrigerated.**

# Monte Cristo Strata

---

2 tablespoons (1/4 stick) butter  
12 ounces fresh mushrooms, sliced  
18 to 20 slices quality white sandwich bread, crusts trimmed  
10 ounces ham, cut into 1/2-inch pieces  
10 large eggs  
3 cups (packed) grated Gruyere cheese (12 ounce)  
3 1/2 cups milk (do not use low-fat or non-fat)  
2 tablespoons chopped fresh thyme or 2 teaspoons dried thyme  
2 teaspoons dry mustard  
3/4 teaspoon salt  
1/2 teaspoon pepper

Melt butter in heavy medium skillet over medium-high heat.

Add mushrooms and sauté until golden, about 10 minutes. Season with salt and pepper.

Generously butter a 13 x 9 x 2-inch glass baking dish. Line bottom with half of bread slices, cutting to fit. Top with ham, then 2 cups of cheese. Top with mushrooms. Add enough remaining bread in single layer to cover.

Whisk eggs, milk, 1 tablespoon thyme, dry mustard, salt and pepper in large bowl to blend. Pour over bread. Cover and refrigerate overnight.

Remove from refrigerator and let sit 30 minutes while preheating oven to 350 degrees F.

Uncover baking dish. Bake until puffed and golden, about one hour.

Mix remaining cup of cheese and 1 tablespoon thyme; sprinkle on top. Bake until cheese melts, about 3 minutes.

Let sit for 10 minutes before serving.

Serves 8 to 10

Leftovers are equally as good re-warmed the next day in the microwave.

# Monterey Spaghetti Casserole

---

**4 ounces spaghetti, broken into 2-inch pieces**  
**1 egg**  
**1 cup sour cream**  
**1/4 cup Parmesan cheese, grated**  
**1/4 teaspoon garlic powder**  
**2 cups Monterey jack cheese, shredded**  
**10 ounces chopped spinach, thawed and drained**  
**1 (2.8 ounce) can French-fried onions, divided**

**Cook spaghetti. Meanwhile, beat egg in medium bowl. Add sour cream, Parmesan cheese and garlic powder.**

**Drain spaghetti; add to egg mixture with Monterey Jack cheese, spinach and half of the onions. Pour into a greased 2-quart baking dish.**

**Cover and bake at 350 degrees F for 30 minutes or until heated through. Top with remaining onions; return to the oven uncovered for 5 minutes or until onions are golden brown.**

**Yield: 6 servings**



# Monterey Sunday Supper

---

2 cups cooked rice  
1 (7 ounce) can diced green chiles  
3 medium zucchini  
2 large tomatoes  
1 1/2 pounds Monterey jack cheese, shredded  
2 cups sour cream  
1 teaspoon oregano  
1 teaspoon garlic salt  
2 tablespoons chopped green bell pepper  
2 tablespoons chopped green onion  
1 tablespoon parsley

Parboil and thinly slice zucchini. Place rice in a well-buttered casserole. Cover with chiles and half the cheese. Layer zucchini and top with sliced tomato. Mix sour cream with garlic salt, oregano, green pepper and onions and spread over vegetables. Sprinkle remaining cheese on top and top with parsley. Bake at 350 degrees F for 40 minutes.

Serves 6 to 8.

Diced ham, cooked sausage, etc. may be added to give more substance to this dish. This is good hot or at room temperature, and it travels very well.

## More and More

---

**1** tablespoon fat  
**2** onions, chopped  
**1** green bell pepper, chopped  
**3/4** teaspoon garlic salt  
**1** pound ground meat  
**1** (20 ounce) can tomatoes  
**1** tablespoon chili powder  
**1** cup water  
**1**(4 ounce) can mushrooms  
**1** (15 ounce) can peas  
Salt and pepper, to taste  
**12** to **14** ounces spaghetti, cooked and drained  
**2** cups grated sharp cheese  
**1** cup black olives, sliced

**Preheat oven to 350 degrees F. Grease large baking dish.**

**Melt fat and cook onions, pepper and garlic salt, but do not brown. Add ground meat and brown. Add tomatoes, chili powder and water. Cover and cook over low heat for 30 minutes. Add mushrooms, corn, peas, salt, pepper and olives. Add cooked spaghetti to sauce and stir well.**

**Fill baking dish with half the spaghetti mixture, cover with half the cheese. Repeat layers. Bake 20 to 30 minutes.**

**Yields 12 to 14 servings.**

# Moussaka

---

1 large eggplant  
1 pound ground beef or lamb  
Vegetable oil  
2 medium onions, chopped  
2 cloves garlic, minced  
1 teaspoon salt  
1/2 teaspoon thyme  
1/2 teaspoon oregano  
1/2 teaspoon nutmeg  
2 tablespoons chopped parsley  
1 1/4 cups canned tomatoes  
1/2 cup white wine  
2 egg whites  
1/2 cup bread crumbs  
2 tablespoons grated Parmesan cheese

Pare eggplant and cut into 1/2-inch slices. Sprinkle with salt and set aside for 30 minutes. Rinse and dry thoroughly. Brown meat in vegetable oil with onions and garlic. Drain off the fat. Add salt, seasonings, parsley, tomatoes and wine. Cover and cook slowly for 30 minutes. Cool.

Mix in unbeaten egg whites and half of the crumbs. Brown the eggplant slices in oil. Sprinkle bottom of a 13 x 9-inch baking dish with remaining crumbs. Cover with the eggplant. Spoon meat mixture over the eggplant. Pour Sauce over this mixture. Top with cheese and bake at 350 degrees F for 45 minutes.

## Sauce

3 tablespoons butter  
3 tablespoons flour  
1 1/2 cups milk  
2 egg yolks  
1/2 teaspoon salt  
1/4 teaspoon pepper

Melt butter. Add flour slowly, stirring constantly. Remove from heat. Slowly stir in the milk. Return to heat and stir until the sauce thickens. Beat egg yolks well. Gradually stir yolks, salt and pepper into the sauce. Blend well.

# Nacho Casserole

---

**1 pound ground beef**  
**1 cup corn kernels frozen, fresh or canned**  
**2 cups crushed tortilla chips, divided**  
**2 cups shredded Monterey jack cheese divided**  
**1 (12 ounce) jar chunky salsa**  
**3/4 cup Miracle Whip salad dressing**  
**1 tablespoon chili powder**

**Preheat oven to 350 degrees F.**

**Brown ground beef and drain. Stir in salsa, corn, dressing and chile powder. Layer 1/2 of each the meat mixture, chips and cheese in a 2–quart casserole. Repeat layers. Bake 20 minutes or until thoroughly heated.**

**To serve, top with shredded lettuce and chopped tomatoes if desired.**

# Nacho Chicken Casserole

---

1 can cream of mushroom soup  
1 can cream of chicken soup  
1 can Ro-Tel tomatoes, diced  
1 large can chunk chicken  
1 regular size bag tortilla chips, divided  
1 onion, diced  
1/2 pound processed cheese, cubed

Mix soups, ,tomatoes, chicken, 1/2 bag tortilla chips, onion and cheese in a casserole dish. Bake at 350 degrees F for 45 minutes.

After 35 minutes, crush remaining tortilla chips and put on top. Bake for the final 10 minutes.

# Nutty Noodles

---

**2 pounds ground beef**  
**1 small onion, chopped**  
**1 (8 ounce) package fine noodles**  
**1 small bottle olives, cut up**  
**1/2 pound cheese, grated**  
**1 can cream of mushroom soup**  
**1 1/2 cup milk**  
**1/4 pound salted mixed nuts, chopped**

**Cook ground beef and onion until brown. Cook noodles in salted water until done. Drain. Add meat mixture, olives and cheese. Dilute soup with milk. Add to meat mixture. Mix well; pour into casserole. Top with nuts. Bake at 375 degrees F for 30 minutes.**

**Yields 6 to 8 servings.**

# Old Dark Casserole

---

**1 (1 1/2 pound) chuck steak**  
**2 tablespoons seasoned flour**  
**2 tablespoons oil**  
**2 tablespoons tomato paste**  
**1 (12 ounce) can dark beer**  
**1/2 cup beef stock**  
**2 tablespoons chopped fresh thyme**  
**2 onions, roughly chopped**  
**6 Cloves garlic, crushed**  
**2 carrots, peeled and chopped**  
**2 stalks celery, chopped**  
**8 ounces mushrooms, halved if large**  
**Salt and pepper to season**

**Cut the chuck steak into 1–inch pieces. Dust with the flour. Heat the oil in a frying pan and brown the meat. Transfer to a casserole.**

**Add the tomato paste to the pan and stir over a low heat until it darkens to a brown/red color. Stir in the dark beer, stock and thyme. Add to the casserole with the onions, garlic, carrots, celery and mushrooms. Season with salt and pepper if wished. Cover and cook at 325 degrees F for 1 1/2 – 2 hours until the meat is tender.**

**Serve with your favorite winter vegetables.**

**Servings: 6**

# Oven Baked Shrimp Stroganoff

---

- 1 (8 ounce) package medium egg noodles
- 1 (8 ounce) carton sour cream
- 1 (10 ounce) can cream of mushroom soup, undiluted
- 1 teaspoon dill weed
- 1/4 cup sliced green onions
- 1/4 cup sliced black olives
- 1 cup (4 ounce) shredded Cheddar cheese, divided
- 1 (16 ounce) package frozen shrimp (peeled and deveined),  
thawed and drained

Cook noodles; drain and set aside.

Combine sour cream, soup and dill in a large bowl. Add onions, olives, 1/2 cup cheese and shrimp. Mix well and stir in noodles. Place in a lightly greased shallow 2–quart casserole. Cover and bake at 350 degrees F for 30 minutes.

Uncover and sprinkle with remaining 1/2 cup cheese. Bake 5 minutes or until cheese melts.

Serves 6 to 8.



# Oven Goulash

---

**1 pound ground beef**  
**1 medium onion, chopped**  
**1 green pepper, chopped**  
**1 (17 ounce) can diced tomatoes**  
**1 (15 ounce) can whole-kernel corn**  
**2 cups macaroni**

**Preheat oven to 350 degrees F.**

**Cook macaroni and drain. Brown beef with onions and green peppers. Drain. Add tomatoes and corn. Cook until heated well. Add drained macaroni to beef mixture. Add salt and pepper to taste. Pour into baking pan. Bake for 15 minutes. Cheese can be added as a topping; sprinkled over all and melted.**

# **Overnight Salmon Casserole**

---

**2 cups dry stuffing mix (I use Pepperidge Farm Herb Seasoned)**  
**1 large can salmon (or 1/2 pint if you can your own)**  
**1/4 cup chopped onion**  
**1/2 cup diced celery**  
**1/4 cup chopped green pepper**  
**1/4 cup mayonnaise (not Miracle Whip)**  
**2 eggs, slightly beaten**  
**1 cup milk**  
**1/2 cup shredded Cheddar cheese**

**Butter a 2 1/2–quart casserole dish. Put 1 cup of stuffing in dish. Mix together next 7 ingredients. Place in dish on top of stuffing. Top with remaining stuffing. Refrigerate overnight. When ready to bake top with Cheddar cheese. Bake at 350 degrees F for 1 hour.**

# Oyster Casserole

---

**1 pint shucked select or large oysters, drained**  
**2 medium tomatoes, chopped**  
**1/2 cup half-and-half**  
**2 cups cracker crumbs (about 20 crackers)**  
**1/2 cup butter or margarine, melted**  
**1/2 teaspoon salt**  
**1/2 teaspoon ground cumin**  
**1/4 teaspoon ground allspice**  
**1/8 teaspoon ground red pepper**  
**Lemon or lime wedges**

**Mix oysters and tomatoes; arrange in ungreased 11 x 7-inch baking dish. Pour 1/4 cup of the half-and-half over mixture. Mix remaining ingredients except lemon wedges and remaining half and half; sprinkle over oysters and tomatoes. Pour remaining half and half over crumb mixture. Bake uncovered at 375 degrees F until light brown, about 30 minutes.**

**Garnish with lemon wedges.**

**Serves 4.**

# **Pampered Chef Taco Lasagna**

---

**2 pounds ground beef**  
**2 taco seasoning packets**  
**4 cloves pressed garlic**  
**1/2 teaspoon cayenne pepper**  
**1 1/2 cup water**  
**1 tablespoon cornmeal**  
**24 corn tortillas**  
**1 (24 ounce) jar salsa**  
**1 cup chopped green onion**  
**1 pint sour cream**  
**1 tablespoon chili powder**  
**3 cups shredded Monterey jack cheese**  
**3 cups shredded Cheddar cheese**

**Preheat oven to 375 degrees F.**

**Mix chili powder and sour cream. Set aside.**

**Cook and drain the ground beef. Add taco mix, garlic, cayenne, and water. Simmer for 10 minutes. Set aside. Sprinkle cornmeal in bottom of 13 x 9-inch pan. Place 6 tortillas in bottom of pan, overlapping and extending up edges slightly. Layer one cup salsa, 1/2 of meat, 1/2 cup green onion, 1/2 sour cream and 1 cup of each cheese.**

**Repeat, starting again with 6 tortillas. Place 6 tortillas and remaining salsa on top. Bake 40 minutes. Remove and sprinkle with remaining cheese. Bake 10 minutes. Let stand 10 minutes before serving.**

# **Paulette de Normandy**

---

**Mix and put into a 9 x 13-inch baking dish: 1/2 package bread stuffing, 1 stick butter or margarine.**

**Combine and put over stuffing: 1 cup chicken broth, 2 1/2 cups cooked and diced chicken, 1/2 cup chopped onion, 1/2 cup chopped celery, 1/2 cup green onion tops, 1/2 cup mayo or salad dressing, 3/4 teaspoon salt**

**Sprinkle remaining half of bread stuffing on top.**

**Combine 2 eggs, beaten, 1 1/2 cups milk. Pour over stuffing. Cover and refrigerate overnight. Remove from refrigerator 1 hour before cooking.**

**Spread one can cream of mushroom soup on top. Bake uncovered at 325 degrees F for 40 to 45 minutes. Remove from oven and sprinkle with grated cheese. Return to oven for 5 minutes to melt cheese.**

# Pierogi Casserole

---

**1 pound lasagna noodles**  
**6 cups diced and salted potatoes**  
**8 ounces cream cheese**  
**5 large onions**  
**3/4 pound butter or margarine, divided**

**Cook noodles and potatoes. Mash potatoes and cream cheese together. Slice onions and brown in 1/4 pound butter. Add remaining butter and brown. Put small amount of butter in bottom of a 9 x 13-inch pan. Layer with noodles, potatoes, onions and oleo. Cover with foil and bake at 300 degrees F for 15 minutes. Remove foil and bake an additional 10 to 15 minutes.**

# **Pineapple Casserole**

---

**2 cans pineapple chunks**  
**5 tablespoons flour**  
**1 cup granulated sugar**  
**2 cups shredded Cheddar cheese**  
**1 roll Ritz crackers**  
**1/2 cup (1 stick) butter, melted**

**Preheat oven to 350 degrees F.**

**Drain pineapples, mix in flour, sugar, cheese well and place in a glass baking dish.**

**Crush crackers and spread over top of mixture. Drizzle with melted butter and bake 30 minutes. Serve warm.**

# **Pineapple–Cheese Casserole**

---

**1 (20 ounce) can pineapple chunks**  
**1 cup sharp Cheddar cheese, grated**  
**1/2 cup granulated sugar**  
**3 tablespoons flour**  
**1/4 cup butter**  
**1 cup crumbled Ritz® crackers**  
**3 tablespoons pineapple juice**

**Combine all ingredients except butter and crumbs. Melt butter and mix with cracker crumbs. Spread over top. Bake at 350 degrees F for 20 to 30 minutes.**



# Pirogy Casserole

---

1 pound extra wide noodles, cooked  
16 ounces Cheese Whiz  
8 ounces Colby cheese, grated  
1 cup minus 2 tablespoons butter or margarine  
1 or 2 large onions, sliced  
Enough prepared instant mashed potatoes  
for 12 servings (or use leftover potatoes)

## Topping

1/2 cup Parmesan cheese  
Parsley flakes

Sauté onion and butter. Add Cheese Whiz. Stir until melted and combined. Put a small amount of this mixture into bottom of a 13 x 9-inch baking pan. Put half of the noodles on top; then half the potatoes, in small mounds. Top with half of the grated Colby, then half of the melted cheese/onion mixture. Repeat layers. Top with Parmesan cheese and sprinkle with parsley flakes. Bake 350 degrees F for 50 minutes or until bubbly.

# Pizza Casserole

---

1 1/2 pounds lean ground beef  
1/2 cup chopped onion  
1/4 cup chopped green olives  
1 cup fresh sliced mushrooms (canned if you prefer)  
1 teaspoon salt  
1/8 teaspoon oregano  
1/4 teaspoon pepper  
1 (12 ounce) package thin egg noodles  
2 (10 ounce) cans pizza sauce  
1 (8 ounce) can tomato sauce  
1 cup milk  
1 cup sliced pepperoni  
1 (8 ounce) package (or more) shredded mozzarella cheese

**Brown hamburger with onions, olives, mushrooms and spices. Turn into a 4 quart baking dish. Cook noodles as directed and drain.**

**Combine noodles and the beef mixture with all remaining ingredients except the cheese. Sprinkle cheese over the top. Bake covered at 350 degrees F for 45 minutes, and then bake uncovered for an additional 15 minutes.**

# **Pizza Pasta Casserole**

---

**1 pound hamburger**  
**1 onion, chopped**  
**1 jar Ragu spaghetti sauce**  
**1 can tomato soup**  
**1 teaspoon oregano**  
**1 can mushrooms, drained**  
**1/2 teaspoon garlic salt**  
**1 bag egg noodles, cooked**  
**8 ounces mozzarella cheese, shredded**

**Preheat oven to 350 degrees F.**

**Brown hamburger with onion. Drain well.**

**Mix together spaghetti sauce, tomato soup, oregano, mushrooms and garlic salt; add to hamburger and mix in well. Layer half of noodles, half of sauce mixture and half of mozzarella cheese; repeat layering once more. Bake for 30 to 45 minutes or until cheese begins to brown around the edge of casserole.**

# Pizza Strata

---

1 loaf Italian bread, cut into 1 1/2-inch cubes  
1 (10 ounce) box frozen chopped spinach,  
thawed and squeezed to remove excess liquid  
1 (4 ounce) stick pepperoni, quartered  
lengthwise and thinly sliced crosswise  
1 large tomato, cored and diced  
1 cup shredded mozzarella cheese  
1/2 teaspoon Italian seasoning  
4 eggs  
1 cup half-and-half  
1/2 teaspoon salt  
1/2 teaspoon pepper

Coat shallow 12 x 7-inch baking dish with nonstick cooking spray. Toss together bread, spinach, pepperoni, tomato, cheese and Italian seasoning in large bowl. Spread evenly in prepared dish.

Whisk together eggs, half-and-half, salt and pepper in a bowl. Pour evenly over bread mixture. Cover with plastic wrap. Refrigerate at least 2 hours or overnight.

Preheat oven to 425 degrees F.

Remove dish from refrigerator. Let stand 5 minutes.

Remove plastic wrap; cover with foil. Bake for 15 minutes. Uncover; bake 15 minutes. Let cool slightly and serve.

# Poor Man's Chop Suey

---

1 cup chopped onion  
1 pound hamburger  
2 cups celery, in chunks  
1 can cream of mushroom soup  
1 cup uncooked rice  
1/3 cup soy sauce  
2 cups hot water

**Brown onion and hamburger; drain. Mix remaining ingredients and add the hamburger and onion mixture. Put into a casserole and bake at 350 degrees F for one hour or more.**

# Pork Chop Casserole

---

6 large pork chops  
6 potatoes, sliced  
3 medium onions, sliced  
1 can cream of mushroom soup  
1/4 cup water  
Salt and pepper  
1 green bell pepper, sliced

**Brown pork chops. Place alternating layers of pork chops, potatoes and onions in a baking dish. Season. After first layer of pork chops, potatoes and onions is in place, pour half the soup over the top. Layer again. Season. Pour the remaining soup over, then pour water over the top. Season. Bake, covered, for 1 to 1 1/2 hours at 350 degrees F.**

**Alternate method: Layer the same way in a crockpot. Cook on low heat for 6 to 8 hours or on high heat for 3 1/2 hours.**

# Pork Chop Meal

---

**3/4 cup uncooked rice**  
**4 pork chops**  
**1 sliced tomato**  
**1 green bell pepper, sliced in rings**  
**1 sliced onion**  
**1 can beef broth**  
**1/2 cup water (optional)**  
**1 teaspoon Worcestershire sauce (optional)**

**Preheat oven to 375 degrees F.**

**Place rice in a buttered casserole. Brown meat in a skillet; arrange on top of rice. Place a slice of tomato, green pepper and onion on each chop. Add broth. Sprinkle with Worcestershire sauce. Cover and bake for 60 to 75 minutes. Test chops with a fork for tenderness. If moisture has evaporated, add water and Worcestershire sauce.**

# Pork Chop–Rice Bake

---

6 pork chops  
2 tablespoons oil  
1 cup uncooked rice  
Hot water  
1 envelope onion soup mix  
1 can sliced mushrooms with juice  
or 1 can cream of mushroom soup  
2 tablespoons diced pimento

**Brown pork chops in oil. Spread rice in bottom of a 13 x 9–inch baking dish. Reserve 1 tablespoon of seasonings from the soup mix. Sprinkle the remaining seasonings and onion bits over rice.**

**Drain mushrooms, reserving liquid, and distribute mushrooms over rice. Add hot water to reserved mushroom liquid to total 3 cups liquid. Pour this over the rice. Arrange browned chops on top of the rice and sprinkle with reserved seasonings. Cover tightly with lid or foil and bake at 350 degrees F until just tender, 45 minutes to 1 hour, depending upon thickness of chops.**

**Remove lid or foil and continue baking for 10 minutes or until any excess liquid evaporates.**

**Serves 6.**



# **Pork–Sauerkraut Casserole**

---

**1 large can sauerkraut, drained**  
**1 (2 pound) pork tenderloin**  
**2 cans cream of mushroom soup**  
**1 1/2 cups water**  
**1 1/2 envelopes onion soup mix**  
**1 package egg noodles**

**Cook noodles; drain. Brown the meat, remove meat from pan, pour soup and water into pork drippings. Mix sauerkraut with noodles, add meat then liquid. Bake at 325 degrees F for 45 to 60 minutes or until the meat is tender.**

# **Pork Tenderloin Casserole**

---

**8 ounces medium noodles**  
**1 (2 pound) pork tenderloin, cut into bite-size pieces**  
**3 small onions, finely diced**  
**1 small green bell pepper, cut into pieces**  
**2 cans tomato soup**  
**1 cup water**  
**Parmesan cheese**

**Cook noodles according to package directions. Layer noodles, pork, onion and bell pepper in a casserole. Over this pour tomato soup and water. Sprinkle top with Parmesan cheese. Cover tightly. Bake for 2 hours at 350 degrees F.**

**Serves 6 to 8.**

# Potato Crust Casserole

---

Serves 4

- 1 pound hamburger**
- 1 (14 1/2 ounce) can stewed tomatoes with garlic and onion**
- 1 (14 1/2 ounce) can green beans, drained**
- 3 cups mashed potatoes**
- 1 1/2 cups Cheddar cheese, shredded**

**Brown beef in a 2-quart pan. Salt and pepper to taste. Drain. Add drained green beans and un-drained tomatoes. Simmer slowly for 15 minutes.**

**Add 1 cup of cheese. Place meat mixture in casserole dish. Arrange potatoes on top, sprinkle on remaining cheese. Bake at 350 degrees F until cheese melts and potatoes begin to brown slightly, about 25 minutes.**

# Potato Goulash

---

**1 package Betty Crocker scalloped potatoes**  
**1 pound ground beef**  
**1/4 teaspoon salt or to your taste**  
**1 cup sliced celery**  
**16 ounce can whole plum tomatoes and liquid**

**Preheat oven to 400 degrees F.**

**Place potato slices into ungreased 2 quart casserole dish. Set aside.**

**Brown the ground beef with the salt until cooked through and drain excess fat.**

**Stir in sauce mix, water, celery and tomatoes with their liquid mixing well and breaking up tomatoes with a fork. Bring to a boil, stirring frequently.**

**Pour over potatoes, stirring to combine. Cover and bake until potatoes are tender, about 35 to 40 minutes.**

**Yield: 4 to 6 servings**

# Potluck Chicken Casserole

---

8 cups cubed cooked chicken  
2 (10 3/4 ounce) cans condensed  
cream of chicken soup, undiluted  
1 cup (8 ounces) sour cream (optional)  
1 cup butter-flavored cracker  
crumbs (about 25 crackers)  
2 tablespoons butter or margarine, melted  
1 teaspoon celery seed  
Fresh parsley (optional)  
Sweet red bell pepper rings

Combine chicken, soup and sour cream; spread into a greased 13 x 9-inch baking dish. Combine crumbs, butter and celery seed; sprinkle over chicken mixture. Bake, uncovered, at 350 degrees F for 30 to 35 minutes or until bubbly.

Garnish with parsley and red bell pepper if desired.

Yields 10 to 12 servings.

# Preacher's Special

---

**1/4 cup butter**  
**1 green bell pepper, chopped**  
**1 medium onion, chopped**  
**1 1/2 pounds hamburger**  
**4 or more medium potatoes, sliced**  
**Salt, as desired**  
**1 can cream of asparagus soup**  
**1 can cream of chicken soup**  
**Cheese, grated**

**Preheat oven to 350 degrees F. Grease a 12 x 9-inch pan with butter.**

**Brown hamburger, onion and green pepper in skillet. Put a layer of raw potatoes in bottom of pan.**

**Top with a layer of meat and pour asparagus soup over this. Add another layer of potatoes, top with meat layer and pour cream of chicken soup over this. Bake for one hour, then top with cheese.**

# Puffy Pizza Casserole

---

1 1/2 pounds ground beef  
1 cup chopped green bell pepper  
1 cup chopped onion  
1 clove minced garlic  
Dash of salt  
1/8 teaspoon Tabasco sauce  
1 envelope dry spaghetti sauce mix  
1/2 teaspoon ground oregano  
1/2 cup water  
1 (15 ounce) can tomato sauce  
8 ounces mozzarella cheese, shredded

## Batter

1 cup milk  
1 tablespoon vegetable oil  
2 eggs  
1 cup flour  
1/2 teaspoon salt  
1/2 cup grated Parmesan cheese

Preheat oven to 400 degrees F.

In a large skillet, brown ground beef, drain off all fat. Stir in next 9 ingredients: simmer 10 minutes, stirring occasionally.

In a small bowl, combine milk, oil and eggs; beat 1 minute at medium speed. Lightly spoon in flour and salt; beat 2 minutes at medium speed or until smooth. Pour hot meat mixture into an ungreased 9 x 13-inch baking pan. Top with mozzarella cheese, covering filling completely. Pour batter over all and sprinkle with Parmesan cheese. Bake for 25 to 30 minutes or until puffed and deep golden brown.

Serve immediately, cutting into squares to serve.

## Quiche–Stuffed Peppers

---

2 large red bell peppers (about 3/4 pound)  
2 large green bell peppers (about 3/4 pound)  
2 tablespoons butter or margarine  
1 medium onion, chopped  
1/4 pound boiled ham, chopped (1/2 cup)  
2 tablespoons all–purpose flour  
1/4 teaspoon dried oregano leaves  
Dash of pepper  
1 cup half–and–half  
2 large eggs  
1/2 cup crumbled feta cheese (3 ounce)

Carefully remove stem, with about an inch of surrounding pepper, from each pepper. Chop pepper from around stems to equal 2 tablespoons; set aside.

Keeping peppers whole, remove and discard ribs and seeds. Stand each pepper upright in a microwave–safe muffin pan cup; set aside.

In medium glass bowl, microwave butter on HIGH for 30 seconds. Add reserved chopped pepper, onion and ham; microwave on HIGH for 3 minutes or until onion is tender, stirring after 1 1/2 minutes.

Stir in flour, oregano and pepper until smooth. Gradually stir in half–and–half; beat in eggs and stir in 1/3 cup feta cheese. Spoon into the pepper cups, dividing evenly; microwave on HIGH for 4 minutes. Sprinkle with remaining feta cheese. Microwave on MEDIUM 10 to 12 minutes, or until just set, rotating muffin pan a quarter turn every 3 minutes.

Makes about 4 servings.



# Quick Cajun Skillet

---

**1 cup long-grain rice**  
**1 teaspoon vegetable oil**  
**1 large onion (about 1 cup chopped)**  
**1 large green bell pepper (about 1 1/2 cup chopped)**  
**8 ounces turkey kielbasa**  
**2 teaspoons bottled minced garlic**  
**1 teaspoon Cajun-style seasoning blend**  
**1 (14 1/2 ounce) can diced seasoned tomatoes**  
**1 (8 ounce) can no-salt added tomato sauce**  
**1 (15 ounce) can red kidney beans**

**Bring 2 cups of unsalted water to a boil in a 2-quart saucepan. Add the rice, cover, reduce the heat to low, and simmer for 17 minutes.**

**Meanwhile, heat the oil on medium in an extra-deep, 12-inch, nonstick skillet. Peel and coarsely chop the onion, adding it to the skillet as you chop. Rinse and seed the bell pepper, and cut it into bite-size pieces. Add it to the skillet. Raise the heat to medium-high.**

**Cut the kielbasa link in half lengthwise. Cut each half into 1/4-inch slices, adding them to the skillet as you cut. Cook, stirring frequently, for 2 minutes or until the onions are tender and begin to brown. While the sausage cooks, add the garlic and Cajun seasoning.**

**Stir in the tomatoes and tomato sauce. Reduce the heat to medium-low. Rinse and drain the beans and add them to the skillet. Stir and simmer until the beans are hot. Serve at once over a bed of hot, steamed rice.**

**Serves 4.**

# Quick Mex Casserole

---

**3 cups Fritos®**

**2 cans tamales**

**1 large onion, chopped**

**2 cans chili**

**1 cup grated Monterey jack or Cheddar cheese**

**Put 2 cups corn chips, which are crushed a little, in the bottom of a 2 quart casserole. Arrange tamales over them. Cover tamales with chopped onions. Pour chili over this. Top with remaining chips and cheese. Bake at 350 degrees F for 25 minutes.**

**Serves 4 to 6.**

# Quick Salmon Casserole

---

1 large can salmon

1 long packet soda crackers, crushed

1/4 cup (1/2 stick) butter or margarine

Milk

Butter a 1-quart casserole dish. Layer salmon, crackers and butter, ending with cracker crumbs on top. Dot with butter. Pour sweet milk over casserole until soggy. Bake about 20 minutes at 350 degrees F until casserole is set.

# Ranch House Chili Casserole

---

**4 slices bacon**  
**2 pounds boneless beef, cubed**  
**2 medium onions, chopped**  
**1 clove garlic, minced**  
**2 (8 ounce) cans tomato sauce**  
**1 1/4 teaspoon salt**  
**1 tablespoon chili powder**  
**2 teaspoons granulated sugar**  
**2 dashes hot pepper sauce**  
**2 (20 ounce) cans red kidney beans, drained**

**Cook bacon in large skillet until crisp. Remove bacon, drain and crumble. Pour off all but 3 tablespoons fat. Brown meat in the fat and put into a 3–quart casserole. Cover and bake at 375 degrees F for 30 minutes.**

**Add onions, garlic and 1 cup water. Then add tomato sauce and stir in chili powder mixed with the sugar. Cover and bake at 300 degrees F for 45 minutes.**

**Add remaining ingredients, mix well and bake at 350 degrees F for 20 minutes.**

**Just before serving, sprinkle with bacon.**

# Rancho Baked Beans

---

**3 tablespoons butter**  
**1 cup chopped onion**  
**1 pound ground beef**  
**1 teaspoon seasoned salt**  
**1/2 teaspoon Worcestershire sauce**  
**1 tablespoon prepared mustard**  
**1/4 cup brown sugar**  
**1/2 cup tomato soup or 1 small can tomato sauce**  
**2 (1 pound) cans pork and beans**  
**1 can pinto beans, undrained**

**Brown onion and ground beef in butter. Drain grease. Combine in a cast iron skillet with the remaining ingredients. Bake at 400 degrees F for 30 minutes or until bubbly.**

# Reuben Casserole

---

**1 (32 ounce) bag sauerkraut, very well–drained**  
**1 pound deli–style corned beef, chipped**  
**1/2 (8 ounce) bottle Thousand Island dressing**  
**1 pound Swiss cheese, sliced**  
**12 slices buttered rye bread, cut in 1–inch pieces**

**Preheat oven to 350 degrees F.**

**In the bottom of a 13 x 9 x 2–inch casserole, layer the sauerkraut (we squeezed it dry with our hands), corned beef, dressing and cheese. Top with the buttered rye bread cubes. Bake, uncovered, for 45 minutes. Let cool slightly to set before serving.**

# Rice and Sour Cream Casserole

---

Serves 8–10

2 cups sour cream  
3 cups cooked rice  
1 cup green chile, chopped  
1 tablespoon parsley, chopped  
1 cup jack cheese, grated  
1 cup Cheddar cheese, grated  
Salt/pepper to taste

Mix the sour cream, rice, chile, salt, pepper and parsley together. Spoon 1/2 the mixture into a lightly greased casserole dish. Mix the 2 cheeses together and sprinkle 1/2 of the cheese over the rice mixture. Top with the rest of the rice, then the remainder of the cheese. Bake at 350 degrees F for 30 minutes.

# Rice Casserole Supreme

---

1 cup rice, washed and drained  
2/3 cup raisins  
4 tablespoons oil, divided  
1 pound ground beef  
1 small onion, chopped  
1 small clove garlic, chopped  
1 tablespoon green chile, chopped  
2 teaspoons salt  
1 can tomatoes  
1 tablespoon chili powder  
1 1/2 cups water  
2 slices bacon

Wash raisins in hot water and drain. Heat half the oil in frying pan. Add washed rice and fry to a light brown. Remove rice. Add remaining oil, then fry the ground beef, onion, garlic and chile pepper about 10 minutes and add salt, tomatoes and chili powder (which has been dissolved in 1/4 cup cold water). Cook a few minutes, then mix everything together and cover with strips of bacon. Bake at 350 degrees F for 45 minutes.



# Rice Krispies Casserole

---

**1 pound beef, browned**  
**1 medium onion, chopped**  
**1 can chicken and rice soup**  
**1 can cream of chicken soup**  
**3 cups Rice Krispies**

**Mix all ingredients together. Place in casserole dish and bake uncovered for 30 minutes at 350 degrees.**

# Ritzy Chicken

---

**8 ounces cream cheese**  
**1/2 cup sour cream**  
**1 (10 3/4 ounce) can cream of mushroom soup**  
**1 (10 3/4 ounce) can cream of chicken soup**  
**1/2 cup finely chopped onion**  
**6 cups diced cooked chicken breasts**  
**1 roll Ritz crackers (50 crackers)**  
**1/2 cup (1 stick) melted butter**  
**2 tablespoons poppy seeds, divided**

**Soften cream cheese. Add sour cream, soups, chopped onion and chicken. Pour into a 9 x 13-inch ovenproof baking dish.**

**To make topping, crush crackers to make crumbs. Combine with butter. Add half of poppy seeds. Sprinkle over chicken mixture.**

**Top casserole with remaining poppy seeds. Bake uncovered at 350 degrees for 20 minutes.**

**Serves 10.**

# Royal Seafood Casserole

---

6 cups water  
1 1/2 pounds unpeeled medium-size fresh shrimp  
1/2 (7 ounce) package vermicelli or thin spaghetti  
1/3 cup butter or margarine  
1/3 cup all-purpose flour  
2/3 cup chicken broth  
2/3 cup whipping cream  
3/4 cup shredded Swiss cheese  
2 1/2 tablespoons dry sherry  
1/2 teaspoon salt  
1/8 teaspoon ground white pepper  
1 (4 ounce) jar diced pimento, drained  
2 tablespoons grated Parmesan cheese  
2 tablespoons slivered almonds  
Chopped fresh parsley (for garnish)

Bring water to a boil; add shrimp, and cook 3 to 5 minutes. Drain well; rinse shrimp with cold water. Peel and devein shrimp; set aside. Cook vermicelli according to package directions; drain well, and set aside.

Melt butter in a heavy saucepan over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add broth and cream; cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Add Swiss cheese, sherry, salt and pepper, stirring until cheese melts. Remove from heat; add shrimp, vermicelli and pimento, stirring gently. Spoon mixture into a lightly greased 2-quart casserole. Sprinkle with Parmesan cheese and almonds. Bake, uncovered, at 350 degrees F for 20 minutes or until thoroughly heated. Broil 6 inches from heat 6 minutes or until lightly browned. Garnish with parsley about 1 inch around the edge.

# **Rusty's Pork Chop and Rice Casserole**

---

**6 pork chops, about 1/2 inch**

**Salt, to taste**

**Freshly ground black pepper, to taste**

**3/4 cup uncooked long grain white rice**

**12 ounces sliced fresh mushrooms**

**1 cup chicken stock/broth**

**1 teaspoon thyme**

**Thyme sprigs, for garnish (optional)**

**Preheat oven to 350 degrees F.**

**Brown pork chops thoroughly. Season with salt and pepper. Spread uncooked rice over the bottom of greased baking dish. Arrange chops over the rice. Top with mushroom slices. Add thyme to stock/broth and mix. Pour stock/broth over all. Bake, covered, for 1 hour. (Keep the top on the baking dish and don't peek.) Enjoy!**

# Sage–Brushed Beef Casserole

---

1 (2 pound) beef round steak, well trimmed  
and cut in 2 x 1 x 1/2–inch chunks  
1/3 cup all–purpose flour  
1 teaspoon sage–herb seasoning  
1/2 teaspoon paprika  
1/4 teaspoon pepper  
1/4 cup beef fat or vegetable oil  
2 1/2 cups hot water, divided  
1 beef bouillon cube  
16 small onions\*\* or 8 medium, halved (about 1 pound)  
1 can condensed cream of mushroom soup

\* If small boiling onions are not available, may use 1 pound large onions, sliced in 1/4–inch rings.  
Dredge beef pieces in mixture of flour, sage–herb seasoning, paprika and pepper. Brown on all sides in hot beef fat in large skillet. Add 1 1/2 cups hot water and beef bouillon cube. Cover and simmer 30 minutes.

Add onions; continue simmering 30 minutes longer, until beef is tender. Transfer beef and onions to a 2 1/2–quart casserole. Add mushroom soup to sauce remaining in skillet and stir until smooth. Gradually blend in remaining cup of water. Heat to simmering; pour over beef and onions in casserole.

## Herb Dumplings

2 cups biscuit mix  
1 teaspoon dry onion flakes  
1 teaspoon celery seed  
1 teaspoon poppy seed  
1/2 teaspoon sage–herb seasoning  
2/3 cup milk

Measure biscuit mix into bowl with onion flakes, celery seed, poppy seed and sage–herb seasoning. Stir together, then stir in milk to make soft dough. Drop by tablespoonsful over hot casserole (about 16 dumplings).

## Butter–Crumb Topping

1/2 cup dry bread crumbs  
1 tablespoon sesame seed  
1/4 teaspoon sage–herb seasoning  
2 tablespoons melted butter  
Parsley for garnish

Sprinkle casserole with mixture of bread crumbs, sesame seed, sage–herb seasoning and melted butter. Bake, uncovered, at 425 degrees F for 20 to 25 minutes until casserole is bubbly and herb dumplings are toasty golden brown. Garnish with parsley.

Yields 8 servings.

# **Salmon and Cheese Casserole**

---

**2 cups mashed potatoes**  
**1 cup hot medium white sauce**  
**1 1/2 cups American or Cheddar cheese, grated**  
**1/4 teaspoon salt**  
**1/4 teaspoon cayenne**  
**Dash of pepper**  
**2 cups canned salmon, flaked**  
**1 cup buttered bread crumbs**

**Place potatoes in buttered casserole. Combine white sauce, cheese and seasonings, stir until cheese is melted. Pour half of sauce over potatoes. Add salmon to remaining sauce, pour over contents of casserole. Sprinkle with crumbs. Bake in a moderate oven (350 degrees F) 20 minutes.**

**(For buttered bread crumbs, melt 1–2 tablespoons butter and mix in 1 cup dried bread crumbs.)**

# Salmon and Mushroom Bake

---

1/2 cup yellow onion, chopped  
1 cup celery, diced  
1 cup fresh or canned sliced mushrooms  
2 tablespoons butter  
2 cups cooked, flaked salmon  
1 pint sour cream  
1 (10 3/4 ounce) can cream of mushroom soup  
1 teaspoon garlic salt  
1 teaspoon black pepper  
1 teaspoon parsley

## Topping

1 (8 ounce) package stuffing mix  
1 cup chicken or vegetable broth  
1/2 cup melted butter

Sauté the onion, celery and mushrooms in the 2 tablespoons of butter on high heat until the vegetables are just limp, about 3 to 4 minutes.

Combine the sautéed vegetables, salmon, sour cream, soup and spices in a large mixing bowl. Place the salmon mixture into a lightly greased 2–quart casserole dish. In a small mixing bowl, combine the topping ingredients, and spoon on top of the salmon mixture. Bake covered for 15 minutes at 375 degrees F. Remove cover, and bake for 15 to 20 more minutes until the topping is nicely browned.

Yields 6 servings.

# Salmon Casserole

---

**1 (6 ounce) can salmon**  
**About 2 cups cooked elbow macaroni noodles**  
**1 can cream mushroom soup**  
**About 3/4 cup LOW SODIUM chicken broth**  
**1 cup celery, diced**  
**1/2 medium bell pepper, diced**  
**1/2 large onion, minced**  
**5 good sized garlic cloves, minced (I used garlic press)**  
**1 cup shredded Cheddar cheese (maybe a little less)**  
**2 tablespoons parmesan cheese**  
**1/4 teaspoon dry dill (maybe a bit more)**  
**1/4 teaspoon white pepper**  
**1/8 teaspoon black pepper**  
**1/4 teaspoon salt**  
**At least 1 cup crushed FLAVORED Ruffles**

**Preheat oven to 360 degrees F.**

**Cook your noodles until slightly–crisp–done. Next, heat up a little oil in a skillet and add to oil the equivalent of about 3 cloves of your minced garlic. After frying about 15 seconds or so, add the celery and bell peppers and sauté for about 3 min. before adding the onions. Sauté mixture until onions start to turn light yellow. Remove from heat and set aside.**

**By this time, your noodles should be close to being done. Mix the condensed cream of mushroom soup and chicken broth together with wire whisk. Add all of the spices, leftover minced garlic and parmesan cheese. Next add sautéed vegetable mixture to soup mixture along with the salmon (drained and broken up with fork) and cheddar cheese. After you have done this, gently mix in the cooked and drained elbow macaroni noodles.**

**After everything has been mixed, spoon into lightly greased 9" x 9" Pyrex casserole dish The last step involves sprinkling crumbled FLAVORED potato chips over the casserole. Make sure that there is a good, THICK cover – no bald spots. I used seafood–flavor Ruffles potato chips. These may only be manufactured here in Taiwan. If that is the case, I'm sure there are other good flavored RUFFLES potato chips out there. Bake for about 30 minutes or casserole is bubbly, whichever comes first.**



# Salt River Skillet Meal

---

2 tablespoons shortening  
6 ounces vermicelli, broken  
1 pound ground beef  
2 cloves garlic, minced  
2 small onions, thinly sliced  
1 green bell pepper, finely chopped  
4 stalks celery, thinly sliced  
1 cup whole kernel corn  
2 teaspoons salt  
1/2 teaspoon pepper  
2 teaspoons chili powder  
1 can tomatoes  
3/4 cup water  
1 (8 ounce) package American cheese slices

Melt shortening in skillet. Sauté dry vermicelli noodles until lightly browned, stirring occasionally. Add beef and cook, stirring, until meat loses its red color. Stir in next 8 ingredients. Add tomatoes and water. stir gently. Cover and simmer for 25 minutes.

Place cheese slices on top of mixture. Cover and cook 5 minutes or until cheese is melted.

Serves 8.

# Saucy Salisbury Skillet

---

**1 pound ground beef**  
**1/4 cup finely chopped onion**  
**1/2 teaspoon salt**  
**Generous dash of pepper**  
**1 can Campbell's® Condensed Golden Mushroom Soup**  
**1/4 cup water**  
**1 teaspoon Worcestershire sauce**  
**1 cup thinly sliced carrot**  
**1 (9 ounce) package frozen cut green beans**

**Mix thoroughly beef, onion, salt and pepper; shape firmly into 4 oval patties. In skillet, brown patties, using shortening if necessary. Pour off fat. Stir in remaining ingredients. Cover; cook over low heat 20 minutes or until done. Stir occasionally.**

**Makes 4 servings.**

# **Sauerkraut and Dumplings with Ribs**

---

**3 pounds country pork or spare ribs**  
**2 pounds sauerkraut in plastic bags**  
**1 teaspoon caraway seeds, optional ( I omit, don't like them, except in my Rye Bread)**  
**Couple black peppercorns**  
**1 to 2 bay leaves**  
**Salt and pepper to taste**  
**2 medium potatoes**  
**1 cup flour**  
**1 teaspoon salt**  
**1 medium egg**

**Wash and cut pork in serving size pieces. Soak in water for awhile with some salt, drain and dry with paper towel.**

**Rinse sauerkraut in a large strainer under hot running water and squeeze out the sour liquid, you may have to do this a couple of times. If you like the taste omit this step).**

**Place sauerkraut, meat and seasonings in large pot and add water to cover, bring to a boil and then cook slowly for 2 to 3 hours or you can use a slow cooker or crockpot.**

**Place one egg in blender. Cut potatoes in small pieces dropping the potatoes one at a time through blender cover opening. After potatoes are ground add flour and salt. Mixing well.**

**With damp hands form into balls the size of walnuts and drop into simmering mixture. Cook for about 15 minutes. Before dropping in the dumplings, meat can be removed and kept warm.**

**Just before serving, remove bay leaves and peppercorns. Serve with some rye bread and butter.**

**I have also made these with spaetzle mixed in with the sauerkraut/ribs just before serving, which tastes wonderful. I posted the recipe earlier**

# Sausage Casserole

---

**1 pound Italian sausage, removed from casing and crumbled**

**1 onion**

**1 cup raw rice**

**1 can mushrooms, drained**

**1 can cream of chicken soup**

**3 soup cans water**

**Brown sausage and onion and drain. Add other ingredients. Put into a greased casserole. Cover and bake at 325 degrees F for 1 hour.**

# Sausage Grits Casserole

---

1 pound hot pork sausage  
12 ounces grated Cheddar cheese,  
3 eggs, beaten  
1 1/2 cups milk  
1 small jar chopped pimento  
3 tablespoon butter or margarine  
3 cups cooked grits  
1 small onion, chopped

Preheat oven to 350 degrees F.

Cook the sausage and onion in a skillet until sausage is done. Drain well.

Spread sausage evenly in a lightly greased casserole dish.

Cook grits according to package directions. Add cheese and butter or margarine. Stir until cheese and butter are melted.

With a fork, beat eggs and milk together and stir into grits. Add pimento and stir just enough to blend. Pour over sausage. Bake for one hour.

# Sausage Hash Brown Bake

---

2 pounds pork sausage  
2 cups (8 ounces) shredded Cheddar cheese  
1 can cream of chicken soup, undiluted  
1 (8 ounce) carton French onion dip  
1 cup chopped onion  
1/4 cup chopped green bell pepper  
1/4 cup chopped red bell pepper  
1/8 teaspoon pepper  
1 (30 ounce) package frozen shredded hash  
brown potatoes, thawed

In a large skillet, cook sausage. Drain well.

In a large bowl, combine 1 cups cheese and the next 7 ingredients. Fold in potatoes. Spread half into a greased shallow 3 quart baking dish. Top with sausage and remaining potato mixture. Sprinkle with remaining cheese. Cover and bake at 350 degrees F for 45 minutes. Uncover and bake 10 minutes longer or until heated through.

Serves 10.

# Sausage Stuffed Bell Peppers

---

1 box chicken stuffing (regular size, not the large),  
prepared according to package directions  
1 tube breakfast pork sausage, browned and drained  
1 can whole kernel corn, drained  
4 extra large green bell peppers, seeded, halved, drained  
Grated Cheddar cheese

Preheat oven to 350 degrees F.

Make stuffing. Combine stuffing, sausage and corn.

Parboil green pepper halves until they are tender but still crisp enough to hold shape. Stuff them with the meat mixture. Place them in a large baking pan and add about 2 tablespoons of water to the pan. Bake for 20 minutes.

Remove from oven, then sprinkle peppers with the Cheddar cheese, and return to the oven for 15 minutes, or until cheese melts.

These can be reheated in a casserole or in a microwave.

# Sausage Supreme

---

1 pound bulk sausage  
3/4 cup flour  
3/4 cup cornmeal  
1 tablespoon granulated sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
2 beaten eggs  
1/2 cup milk  
1/3 cup sausage dripping  
Glass/Pyrex baking dish

**Crumble sausage over bottom of 9-inch baking dish for microwave. Microwave on HIGH for 4 1/2 to 7 minutes, stirring after half time. (Drain off fat and reserve 1/3 cup of it for cornbread.) In another dish reserve half of cooked sausage.**

**Cornbread: Combine remaining ingredients in mixing bowl. Stir only until smooth. Pour over sausage in baking dish. Combine reserved sausage over top. Center dish on inverted saucer in oven. Microwave at MEDIUM for 6 minutes, rotating every 2 minutes. Check for doneness by looking in bottom of dish for unbaked batter. Let stand 10 minutes before serving.**



# Sausage–Apple Casserole

---

8 cups white bread, cut into cubes  
1 pound bulk sausage  
1 large onion, diced  
1 green bell pepper, diced  
1/2 cup water  
2 large apples, peeled, cored and chopped  
1 teaspoon salt

Preheat oven to 350 degrees F. Grease a 12 x 8–inch baking dish.

Place bread cubes in large mixing bowl. Brown sausage in small amount of water in skillet; drain. Add onion and green pepper. Stir and cook until tender. Pour over bread cubes in bowl; add water, apples and salt. Toss to mix. Spoon into prepared baking dish. Bake for 30 to 40 minutes.

Yields 6 servings.

# Scalloped Potatoes and Franks

---

**5 cups thinly sliced potatoes**  
**1 1/4 cups thinly, sliced onions**  
**2 teaspoons salt**  
**1 pound frankfurters**  
**2 tablespoons flour**  
**1 teaspoon salt**  
**2 tablespoons butter**  
**2 (8 ounce) cans tomato sauce**  
**1/4 pound Cheddar cheese, cut into chunks**  
**2 tablespoons chopped parsley**

**Cook potatoes and onions with 2 teaspoons salt in boiling water for 5 minutes. Drain. Slice franks; mix potatoes, onions, franks, flour, salt, butter, 1 can of the tomato sauce, cheese and parsley together. Spoon into 2–quart casserole. Pour remaining can of tomato sauce over. Bake for 35 minutes at 375 degrees F.**

**Makes 6 servings.**

# Scalloped Potatoes with Sausage and Peppers

---

2 tablespoons olive oil  
1 pound sweet Italian sausage, casings removed  
2 onions, thinly sliced  
1 large red bell pepper, cored, seeded, and cut into 1/3-inch strips  
1 large green bell pepper, cored, seeded, and cut into 1/3-inch strips  
Coarse salt  
2 garlic cloves, minced  
1 teaspoon dried oregano, preferably Mexican  
Pinch of crushed red pepper  
1 cup canned tomatoes, with their juices  
1 3/4 pounds all-purpose or russet potatoes  
1/4 cup all-purpose flour  
1/2 cup freshly grated Pecorino or Parmesan cheese  
Freshly ground black pepper  
2 cups half-and-half

Heat the oil in a large heavy skillet over medium heat until shimmering. Crumble in the sausage and cook, stirring and breaking up the meat with the side of your spoon, until it loses its pink color. Spoon off all but about a tablespoon of the fat.

Add the onions and bell peppers, season with salt, and cook, stirring frequently, until the vegetables are soft, about 10 minutes. Add a tablespoon or two of water if the pan dries out and the vegetables start to stick. Add the garlic and cook for about 1 minute, until fragrant. Then add the oregano, crushed red pepper and tomatoes. Stir and break up the tomatoes with the side of your spoon and cook until very thick, about 7 minutes. Remove from the heat.

Preheat the oven to 350 degrees F. Grease a 3-quart casserole.

Peel the potatoes and cut them into 1/8-inch-thick slices. Combine the flour with 1/4 cup of the cheese.

Place one-third of the potatoes in a layer in the casserole. Season with salt and pepper and sprinkle with half the flour mix. Spoon on half the sausage and peppers. Again, layer potatoes, with salt and pepper, the rest of the flour mixture, and the rest of the sausage and peppers. Top with a layer of potatoes and season with salt and pepper. Pour in the half-and-half and cover the casserole with aluminum foil. Bake for 45 minutes.

Uncover the casserole and push the potatoes down with a spatula or the back of spoon to submerge them. Sprinkle with the remaining 1/4 cup cheese and bake for another 40 minutes or so.

The top of the casserole will be a rich brown, the potatoes easily pierced with a knife, and the dish will be very juicy. Let it rest for at least 20 minutes before serving.

Makes 4 to 6 servings.

# Seafood Casserole

---

**1 pound imitation crab meat**  
**1/2 pound frozen cooked small shrimp**  
**10 ounces frozen peas, thawed and drained**  
**1 1/2 cups cooked white rice**  
**1/4 cup chopped green pepper**  
**2 tablespoons chopped fresh parsley**  
**1 teaspoon dried tarragon**  
**1 cup reduced fat sour cream**  
**1/4 cup shredded Parmesan cheese**

**Preheat oven to 350 degrees F.**

**Mix together all ingredients except Parmesan cheese. Add salt and pepper to taste. Spoon into baking dish and top with Parmesan cheese. Bake for 45 minutes.**

**For added flavor try: adding a few shakes of bottled hot sauce; adding 1 tablespoon of lemon juice; adding 1/2 cup chopped asparagus; using fresh tarragon instead of dried; substituting thyme for tarragon; or topping with bread crumbs seasoned with garlic.**

# Seafood Tortilla Casserole

---

2 large cloves garlic, minced  
1 medium onion, finely chopped  
1 can cream of chicken soup  
Big pinch of ground nutmeg  
Freshly ground pepper to taste  
1 (10 ounce) package frozen spinach, thawed and drained  
8 ounces crab meat (not imitation) or precooked,  
peeled shrimp, roughly chopped (or a combination)  
2 cups shredded Monterey jack cheese  
1 cup milk  
12 to 14 corn tortillas, quartered

Preheat oven to 350 degrees F.

Combine garlic, onion and canned soup in a large bowl. Add nutmeg and pepper. Divide mixture in half. Add drained spinach, crab and cheese to half of the soup in the large bowl. Add milk to the other half.

Spread half of the quartered tortillas in the bottom of a greased 13 x 9-inch ovenproof casserole. Spread seafood–spinach mixture evenly over tortilla layer. Top with remaining tortilla quarters. Pour milk–soup mixture evenly over casserole. Bake, covered with foil, for 30 minutes. Remove foil and bake for another 5 to 10 minutes, until top is browned.

## Variation

Substitute chicken for seafood and pepper–jack cheese for Monterey jack.

# **Seven Can Chicken Casserole**

---

- 2 whole chicken breasts, cooked and cut up**
- 1 (4 ounce) can mushrooms, drained**
- 1 (16 ounce) can Chinese vegetables, drained**
- 1 (8 ounce) can water chestnuts, sliced and drained**
- 1 can cream of mushroom soup**
- 1 can cream of celery soup**
- 1 (13 ounce) can evaporated milk**
- 1 (16 ounce) can Chinese noodles or rice**

**Mix together all ingredients except noodles or rice. Bake at 350 degrees F for 45 minutes or until bubbly. Serve over noodles or rice.**

## **Seven-Layer Casserole (T&T)**

---

**1 1/2 cups cooked rice**  
**1 1/2 cups cubed ham**  
**1/2 medium onion, chopped**  
**1 1/2 cups chopped broccoli, cooked and drained**  
**1 (10 ounce) can cream of mushroom soup**  
**1 1/2 cups Cheddar cheese, shredded**  
**1/4 cup milk**  
**2 slices sourdough bread**  
**2 tablespoons butter or margarine**

**In a buttered 1 1/2-quart casserole, layer rice, ham, onion, and broccoli.**

**In separate bowl, combine soup, cheese and milk. Spread over broccoli.**

**Bake at 375 degrees F for 20 minutes.**

**Meanwhile, make coarse bread crumbs in a blender with bread slices. Sauté crumbs in butter over medium-high heat until light brown. Sprinkle crumbs over casserole.**

**Continue baking 15 minutes longer or until hot and bubbly.**

**4 servings.**

**For 8 servings, double the ingredients. Use 2-quart casserole. Increase baking time to 40 minutes.**

# **Seven Layer Ground Beef Casserole**

---

**1 cup uncooked rice**  
**1 cup cooked or canned whole kernel corn** Salt and pepper to taste  
**2 cups (15-ounce can) tomato sauce**  
**3/4 cup water**  
**1/2 cup finely chopped onion**  
**1/2 cup chopped green pepper**  
**1 cup cooked or canned green beans**  
**3/4 pound ground beef**  
**4 slices bacon, cut up**

**Put rice and corn in baking pan or dish. Sprinkle with salt and pepper.**

**Mix tomato sauce and water. Pour half over corn and rice. Add layers of onion, green pepper, green beans, and beef. Sprinkle with salt and pepper. Add rest of tomato mixture, top with bacon. Cover tightly.**

**Bake at 350 degrees F for 1 hour. Uncover; cook 30 minutes more.**

**Yields 4 to 6 servings.**



# Sherry Lamb Casserole

---

2 pounds lean lamb, cubed  
4 tablespoons butter, divided  
3 tablespoons brandy  
1 pound small white onions  
1/4 pound carrots, cut up  
1/4 pound turnips, cut up  
1/4 pound mushrooms, cut up  
1/4 pound green beans, cut up  
2 tablespoons flour  
2 tablespoons tomato paste  
1 1/2 cups beef broth  
3/4 cup Holland House® Sherry  
Cooking Wine  
2 tablespoons chopped fresh dill weed

In 12-inch skillet, sauté lamb in 2 tablespoons of the butter. Heat brandy; ignite over meat. Place meat in 3-quart casserole.

Sauté vegetables in remaining 2 tablespoons butter. Stir in tomato paste and flour; add broth and wine. Cook, stirring constantly, until mixture thickens. Cook 5 minutes. Combine with lamb in casserole. Sprinkle with chopped dill. Cover; bake 1 1/4 hours in 350 degree F oven, or until meat and vegetables are tender.

Serve or freeze.

Serves 6.

# Shipwreck

---

**1/2 pound sliced bacon**  
**1 pound ground beef**  
**1 large onion**  
**1 cup catsup**  
**1/2 pound brown sugar**  
**1 (32 ounce) can pork and beans**

**In a skillet, cook bacon until crisp. Remove to paper towels to drain; crumble and set aside.**

**Drain drippings from skillet. Brown the beef; drain. Add onion and cook until tender, about 5 minutes.**

**Combine catsup and brown sugar; stir into beef mixture. Stir in pork and beans and all but 2 tablespoons of the bacon. Transfer to an 8-inch square baking dish. Top with the remaining bacon. Bake, uncovered, at 350 degrees F for 1 hour.**

# Shrimp and Wild Rice Bake

---

**2 1/2 pounds shrimp**  
**3 (10 1/2 ounce) cans cream of mushroom soup**  
**3/4 cup water**  
**1 (6 ounce) box Uncle Ben's Long-Grain and Wild Rice**  
**1 large green bell pepper, chopped**  
**1 (2 ounce) jar diced pimentos**  
**2 cups finely chopped onion**  
**1 cup finely chopped celery**  
**1 pound Cheddar cheese, shredded**

**Boil, peel and devein shrimp. Dilute soup with water. Cook rice according to package directions. Combine all ingredients. Pour into a 3-quart casserole or rectangular Pyrex dish. Bake uncovered at 350 degrees F for 45 minutes to 1 hour. Serve at once.**

**Serves 8.**

# Shrimp Artichoke Casserole

---

1 (14 ounce) can artichoke hearts, drained and quartered  
1/2 cup (1 stick) margarine, divided  
1 pound headless shrimp, peeled  
8 ounces fresh mushrooms, sliced, or  
1 (8 ounce) can mushroom pieces  
1/4 cup flour  
1 cup half-and-half  
1/2 cup milk  
3 ounces Monterey jack cheese, cubed  
1 teaspoon salt  
1/2 teaspoon pepper  
1/4 cup dry sherry  
1/2 teaspoon Worcestershire sauce  
Paprika

Place artichoke hearts in bottom of a 1 1/2-quart casserole.

In a skillet, melt 1/4 cup margarine and sauté shrimp until done. Remove with slotted spoon and layer over artichoke hearts.

Add sliced mushrooms to margarine and sauté for 6 to 8 minutes. Again remove with slotted spoon and place over shrimp.

Melt remaining 1/4 cup margarine in skillet. Add flour, stirring constantly. Gradually add half-and-half and milk, cooking until thick. Add Monterey jack cheese and stir until cheese is melted.

Add salt, pepper, sherry and Worcestershire sauce and stir until smooth. Pour over casserole and sprinkle with paprika.

Bake uncovered in a 350 degree F oven for 25 to 30 minutes until bubbly.

Serves 6.

# Shrimp Bake

---

**3 tablespoons butter or margarine**  
**3 tablespoons flour**  
**3/4 teaspoon dry mustard**  
**Freshly-ground pepper, to taste**  
**1 cup half-and-half**  
**1/2 cup milk**  
**1 pound shrimp, cooked, peeled and deveined,**  
**cut into bite-size pieces**  
**3 slices bread, cut into cubes**  
**1/2 cup Italian flavored bread crumbs**

**Melt butter or margarine in large skillet. Stir in flour with a whisk until all flour is absorbed. Sprinkle in mustard and pepper. Slowly add the half-and-half and milk and cook until thickened.**

**Add shrimp and bread cubes. Pour mixture into lightly buttered baking dish. Top with bread crumbs. Bake at 350 degrees F for 30 minutes or until bubbly.**

**Serves 4.**

# Shrimp Casserole

---

**4 ounces noodles, cooked**  
**3/4 cup milk**  
**1/2 cup mayonnaise**  
**1 tablespoon scallions, chopped**  
**1 cup canned shrimp (or more)**  
**1/3 cup Cheddar cheese, shredded**  
**1 can cream of shrimp soup**  
**1/4 cup celery, diced**  
**1 teaspoon salt**  
**1/4 cup chow mein noodles**

**Combine all ingredients except chow mein noodles and bake at 350 degrees F for 25 minutes. Top with chow mein noodles and bake 10 minutes longer.**

# **Shrimp–Rice Casserole**

---

**1 finely chopped onion**  
**1/2 green bell pepper, finely chopped**  
**1 stalk celery, finely chopped**  
**3 cups cooked rice**  
**1 can cream of mushroom soup**  
**1/2 can milk**  
**1 (12 ounce) package frozen shrimp,**  
**cooked and finely chopped**

**Sauté onion, bell pepper and celery in a small amount of oil. Remove from heat, then add rice, mushroom soup which has been diluted with milk, and shrimp, cooked and finely chopped. Please mixture in a buttered casserole dish. Sprinkle 1/2 cup grated Cheddar cheese over the top and bake, uncovered, at 300 degrees F for one hour.**

# Simply Divine Casserole

---

**1 (8 ounce) package medium egg noodles**  
**2 pounds ground beef**  
**1 (15 1/2 ounce) jar Ragu plain spaghetti sauce**  
**1 (8 ounce) can tomato sauce**  
**1 teaspoon Worcestershire sauce**  
**Salt and pepper to taste**  
**1 (12 ounce) container cottage cheese**  
**8 ounces cream cheese**  
**1/2 pint sour cream**  
**3 or 4 green onions, chopped**  
**1/2 cup (1 stick) butter, melted**

**Boil, drain and rinse noodles. Brown meat well; add Ragu, tomato sauce, Worcestershire sauce, salt and pepper. Let meat cook with sauce for a few minutes.**

**In medium bowl, mix cottage cheese, cream cheese, sour cream and green onions. Grease 2 (2-quart) casserole dishes. Place 1/4 noodles in each casserole. Pour a little melted butter over noodles. Add 1/2 cheese mixture to each casserole. Add remaining noodles; drizzle with remaining butter and top with meat mixture. Bake at 350 degrees F for 35 to 45 minutes.**

**Freezes well.**



# Slumgullion

---

**1 pound hamburger**  
**1 (8 ounce) can Mexi-Corn®**  
**1 pound canned tomatoes**  
**1 (4 ounce) can diced green chiles**  
**1 cup raw rice**  
**Dash of Tabasco sauce**  
**1 cup Colby or Cheddar cheese, shredded**

**Brown beef; drain. Add remaining ingredients except cheese. Place in a casserole. Bake for 1 hour at 350 degrees F.**

**Remove casserole from oven and top with cheese. Return to oven to melt cheese, about 5 to 10 minutes.**

# Sonora Chicken Casserole

---

**1 (6 ounce) package Stove Top chicken flavor stuffing mix**  
**1 cup hot water**  
**1/4 cup butter**  
**1 (12 ounce) jar salsa, divided**  
**1 (7 ounce) can whole kernel corn, drained**  
**3 cups cut-up, cooked chicken or turkey breasts**  
**2 tablespoons sour cream**  
**1 cup (4 ounces) shredded Monterey jack cheese**

**Preheat oven to 325 degrees F.**

**Combine contents of vegetable/seasoning packet, water and butter in a 9-inch square pan. Add stuffing crumbs and 1/2 cup of the salsa; stir just enough to moisten crumbs. Spread evenly in pan. Layer corn, then chicken over stuffing. Mix remaining salsa with sour cream. Spoon over chicken. Sprinkle with cheese. Bake for 30 minutes or until heated through.**

**Serve with additional sour cream, if desired.**

**Makes 4 servings.**

# **Souper Meat and Potatoes Pie**

---

**1 can cream of mushroom soup**  
**1 pound ground beef**  
**1/4 cup onion**  
**1 egg**  
**1/4 cup fine, dry bread crumbs**  
**2 tablespoons parsley**  
**Salt and pepper**  
**2 cups mashed potatoes**  
**Cheddar cheese, shredded**

**Combine first 7 ingredients and press into a 9-inch pie plate. Bake at 350 degrees F for 25 minutes.**

**Spoon off fat. Frost with mashed potatoes. Top with cheese. Return to oven for just a couple minutes to melt the cheese and heat the potatoes.**

# South of the Border Casserole

---

**1 can refried beans**  
**1 pound ground beef (or turkey)**  
**1 jar of your favorite salsa**  
**1 cup frozen corn**  
**1/4 cup chopped green onions**  
**1 small can sliced black olives**  
**2 cups of your favorite cheese**

**Brown meat, remove from heat and stir in salsa.**

**Mix onions, corn and olives.**

**In large casserole layer all the beans, 1/2 meat/salsa, all the vegetables, then the remaining meat. Top with cheese and bake covered for 45 minutes at 350 degrees F.**

**Serve with chopped lettuce, tomatoes, sour cream and tortilla chips. Eat as a salad or main dish, depending on how you choose to serve.**

**This is great the second day too!**

# **Southern Cheese Grits Casserole**

---

**1 1/2 cups quick grits**  
**6 cups boiling water**  
**1/2 cup (1 stick) butter**  
**3 eggs, beaten**  
**2 teaspoons salt**  
**2 teaspoons seasoned salt**  
**1 scant teaspoon hot red pepper sauce**  
**1 pound shredded cheese**  
**Dash of paprika**

**Preheat oven to 250 degrees F.**

**Cook grits in large saucepan in boiling water until thick. Mix in butter, eggs, salt, seasoned salt, pepper sauce and cheese. Pour into buttered 13 x 9 x 2-inch baking pan. Sprinkle with paprika and bake 45 to 60 minutes.**

**Makes 12 servings.**

# Speedy Gonzalez

---

**1 pound ground beef**  
**2 cans Mexican–style stewed tomatoes, undrained**  
**1 package brown gravy mix**  
**Chili powder to taste, optional**  
**Sour cream, optional**  
**Corn chips or Doritos, crushed**

**Brown beef and drain fat. Add tomatoes and gravy mix, stirring well over medium heat. Add chili powder (NOTE: if you like it mild, don't add any chili powder). Simmer for 5 to 10 minutes until heated through.**

**Serve over corn chips or Doritos with sour cream.**

# **Speedy Rice Casserole**

---

**Arrange in layers and bake at 350 degrees F until bubbly:**

**1 cup dry rice, cooked**

**Green chiles**

**1/2 cup sour cream**

**Monterey jack cheese, shredded**

# Spicy Baked Ratatouille

---

2 teaspoons ground coriander  
1 teaspoon ground cumin  
2 cloves garlic, peeled and finely chopped  
1 bay leaf, crushed  
Salt, to taste  
Freshly ground black pepper, to taste  
4 eggplants, unpeeled and sliced  
Olive oil  
Chopped fresh parsley  
4 zucchini, unpeeled and sliced  
3 large onions, peeled and sliced  
3 large bell peppers, seeded and sliced  
3 tomatoes, sliced or chopped large

Mix coriander, cumin, garlic, bay leaf, salt and pepper in a small bowl; set seasoning mixture aside.

Put eggplant in bottom of a lightly oiled 14 x 11 x 2-inch baking dish. Sprinkle with some of the seasoning mixture, a little oil and some parsley. Top with zucchini, then onions, green peppers and tomatoes, sprinkling each layer with some of the seasoning mixture, oil and parsley. Bake, covered, at 400 degrees F for 30 minutes. Uncover and bake for 30 minutes, or until vegetables are fork-tender.

Serve hot or cold.



# Spinach and Egg Casserole

---

1 (10 ounce) box frozen chopped spinach  
1 (15 ounce) can Cheddar cheese soup  
1 tablespoon mustard  
1/2 pound deli ham, cut into 1/4-inch cubes  
4 hardboiled eggs, chopped or sliced

Preheat oven to 350 degrees F.

In large saucepan, cook spinach according to package direction; drain well. Stir in soup, mustard and ham. Pour into a 9-inch square baking pan. Top with eggs. Bake 15 to 20 minutes or until heated through.

# Spinach Chicken Casserole

---

**2 packages frozen spinach**  
**1 package spinach spaghetti**  
**1/4 cup (1/2 stick) butter**  
**2 tablespoons mustard**  
**Fresh mushrooms**  
**De-boned chicken and broth**  
**1 to 2 cups cheese**  
**1 cup sour cream**  
**1 cup cream of mushroom soup**

**Pressure cook 1 chicken with tarragon for 35 minutes. Remove all chicken from the bone. Cook 2 packages spinach in microwave.**

**Mix butter and mustard with the spinach in a food processor. Sprinkle some chicken broth on the bottom of the pan. Layer noodles and spinach on the bottom of a 13 x 9-inch casserole.**

**Sauté mushrooms. Sprinkle on top of spinach and noodles mixture. Spread prepared chicken over noodle mixture. Put cheese on top of meat and cover with mushroom soup and sour cream mixed together. Bake at 350 degrees F until bubbly.**

# Spinach Lasagna Casserole

---

**4 (13 1/2 ounce) cans chopped spinach, drained well**

**2 (10 3/4 ounce) cans cream of mushroom soup**

**Lasagna noodles**

**1 pound Provolone cheese**

**1 bag grated mozzarella cheese**

**Salt and pepper to taste**

**Olive oil**

**Coat an 8 x 12–inch casserole dish with a light coating of olive oil. Layer lasagna noodles, spinach, cream of mushroom soup, Provolone cheese and mozzarella cheese. Repeat layering until casserole is filled.**

**Bake in preheated 375 degree F oven for 45 minutes until bubbly and cooked through.**

# Spinach Artichoke Casserole

---

1 onion, chopped  
1/4 cup (1/2 stick) butter  
8 ounces fresh mushrooms, sliced  
2 packages frozen spinach  
8 ounces sour cream  
1 (14 ounce) can artichoke hearts, quartered  
1/2 cup Parmesan

Sauté onion in butter. Add mushrooms and sauté until wilted. Squeeze the water out of thawed spinach.

Mix spinach, onion and mushrooms, sour cream, and artichoke hearts in a casserole dish. Top with Parmesan cheese and bake at 350 degrees F for 30 to 60 minutes (until warmed through and cheese is melted).

# **Spirited Pork Chop Casserole**

---

**6 large center cut pork chops**

**Salt to taste**

**Pepper to taste**

**1 tablespoon onion soup mix**

**Rosemary to taste**

**1 (1 pound) jar applesauce**

**1 cup cranberries**

**1/4 cup dry vermouth**

**Mix salt, pepper, onion soup mix and rosemary, and put on both sides of pork chops. Brown chops in frying pan.**

**Put apple sauce and cranberries in casserole. Add chops and sauce to casserole. Add vermouth; cover and bake in a 325 degree F oven for 1 1/2 hours.**

**Serves 6**

# Squash Casserole

---

**6 medium summer squash (yellow or white)**  
**1 package Frito–Lay® Toasted Onion Dip Mix**  
**1 1/2 cups boiling water**  
**1/2 teaspoon salt**  
**1/4 teaspoon pepper**  
**3 tablespoons bacon drippings**  
**1/2 cup grated American cheese**  
**1/2 cup lightly crushed Ruffles® Potato Chips**

**Cut squash into medium slices. Place in boiling water to which the Frito–Lay® Roasted Onion Dip Mix and salt have been added. Cook until tender. Add pepper and bacon drippings. Pour into baking dish. Top with cheese and Ruffles® Potato Chips. Bake at 350 degrees F for 20 minutes.**

**Makes 6 to 8 servings.**

# Squash Casserole

---

1 mess squash  
1 large onion  
2 vegetable or chicken bouillon cubes  
3/4 stick butter  
1 can cream of mushroom soup  
1 1/2 cups finely shredded cheese  
Salt and pepper, to taste

**Boil squash and onion with bouillon cubes in just enough water to float squash (too much water will make the squash watery and tasteless). Drain well. Add butter and stir well. Season with salt and pepper to taste. Add cheese and mushroom soup. Pour into a casserole sprayed lightly with Pam. Bake at 350 degrees F until bubbly and lightly browned. Crushed Ritz crackers and butter may be used to cover top of casserole.**

# Squash Casserole

---

2 pounds squash  
2 eggs  
1/2 to 3/4 medium onion, chopped  
6 tablespoons margarine  
1/2 cup milk  
3 tablespoons brown sugar  
1 teaspoon salt  
1 1/2 cups shredded Cheddar cheese  
Round butter crackers, crushed  
Butter or margarine

**Cook squash in small amount of water until tender. Drain well and mash. In a separate bowl, beat eggs. Sauté onion in margarine. Add squash, eggs, milk, brown sugar and salt to onions. Mix well.**

**In a buttered 2-quart casserole put 1 layer of 10 crushed crackers, 1 layer of squash mixture and 1 layer of cheese. Repeat the 3 layers. Top with cracker crumbs and dots of butter. Bake, uncovered, at 350 degrees F for 45 minutes. Can be frozen.**



# Steak Rancheros

---

Makes 2 servings

1 (10 ounce) boneless chuck steak, 1/2–inch thick  
2 teaspoons olive oil  
1/2 cup sliced onion  
2 garlic cloves, minced  
1 cup canned Italian tomatoes, drained, seeded and  
chopped – reserve liquid  
2 teaspoons minced fresh cilantro  
6 ounces new potatoes, scrubbed, 1/4–inch thick slices  
1/4 cup seeded and sliced mild green peppers (1–inch strips)

On a rack in a broiling pan, broil steak, turning once until well browned but rare, about 3–4 minutes on each side. Transfer to a 1–quart flameproof casserole and set aside.

In a 9–inch skillet, heat oil over medium high heat; add onion and garlic and sauté until onion is soft. Add tomatoes with reserved liquid and cilantro and sauté for 5 minutes.

Arrange potato slices over steak in casserole dish; pour in tomato mixture and top with chili pepper strips. Cover and bake at 350 degrees F for 20 to 25 minutes. Remove cover and bake until steak is tender and potatoes are browned, about 30 minutes longer. (If potatoes are not browned, place casserole under broiler for the last 5 minutes of cooking.)

# Stroganoff Casserole

---

2 cups uncooked egg noodles\*\*  
2 pounds boneless pork loin  
1 tablespoon vegetable oil  
2 (15 ounce) cans corn, including liquid  
2 (4 ounce) cans mushrooms, optional  
1 (10 3/4 ounce) can condensed cream mushroom soup  
1 envelope beefy onion or mushroom soup mix  
1 cup sour cream, regular or reduced fat  
Fresh parsley, to garnish

Cook noodles according to package directions. Drain.

Trim pork of excess fat, cut into 3/4-inch cubes. Heat oil in a large skillet or Dutch oven, add pork and stir-fry until browned and cooked through. Stir in condensed soup, soup mix, corn (including liquid) and mushrooms (if used). Reduce heat to low, cover and simmer until pork is tender and juice is partially evaporated – do not burn dry. Stir in drained noodles and the sour cream. Heat through. Garnish with snipped parsley.

Recipe serves 6 to 8.

## **Stuff**

---

**1 can mushroom soup**  
**1 can Cheddar cheese soup**  
**1 pound ground beef**  
**1/2 can diced green chiles**  
**1 small package corn tortillas**

**Fry ground beef; drain excess oil. Mix in soups and chiles. Cut up tortillas into small pieces and mix with ground beef mixture. Place in casserole dish and bake at 350 degrees F for 45 minutes.**

# Stuffed Cabbage

---

## Sauce

- 1 large (32 ounce) can sauerkraut , washed
- 1 large (29 ounce) can peeled tomatoes, crush with the juice
- 1 can tomato soup
- Brown sugar, to taste
- Kielbasi, sliced
- Package stuffed cabbage, cabbage rolls pulled apart (if frozen)

Mix the tomatoes, soup and sugar. Taste for sweetness. Place 1/2 of squeezed out kraut on bottom of pot, or baking dish. Place cabbage rolls and sliced kielbasi over kraut. Top with remaining 1/2 of squeezed kraut. Pour sauce over. You may have to add some water to gently cover. Cook on stove 2 hours on low to medium or bake at 400 degrees F for about 2 hours.

Serve with sour cream.

## Cabbage Rolls

- 1 use all pork, fine ground, about 5 pounds
- 3 medium heads cabbage, cored, and steamed
  - for about 20–25 minutes – gently pull apart leaves –
  - slice off thick core end
- 2 1/2 cups white rice, cooked according to directions on box
- 4 onions, diced, fried till very brown
- 3–4 cloves fresh minced garlic
- Salt and pepper

Mix pork, rice, onions, garlic and seasonings. Add some water if too dry. Roll in cabbage leaf, tucking in both ends.

# Stuffed Pepper Casserole

---

**6 medium green bell peppers**  
**2 tablespoons butter or margarine**  
**1/2 cup chopped onions**  
**1/2 cup chopped celery**  
**2 1/2 teaspoons salt**  
**1/2 teaspoon pepper**  
**1 1/2 pounds hamburger**  
**1 (19 ounce) can tomatoes**  
**1 (8 ounce) can tomato sauce**  
**1 clove garlic, crushed**  
**1 teaspoon parsley flakes**  
**1 egg**  
**1 teaspoon Worcestershire sauce**  
**1 1/2 cups cooked rice**

**Cut off top of peppers; remove ribs and seeds. Chop edible portions of tops; set aside. Wash peppers and place in large kettle with 2 quarts salted water; cover and bring to boil. Reduce heat and simmer for 5 minutes. Drain peppers.**

**In skillet, saute chopped pepper, onion and celery until tender (3 to 5 minutes). Add tomatoes, sauce, garlic, parsley, oregano, 1 1/2 teaspoons salt and 1/4 teaspoon pepper. Simmer, uncovered 10 minutes.**

**Preheat oven to 350 degrees F.**

**In large bowl, combine egg, remaining salt, pepper and Worcestershire sauce. Beat to blend. Add hamburger, rice and 1 cup tomato mixture; mix well. Stuff peppers with meat mixture. Place in 3-quart casserole; pour remaining tomato mixture over peppers. Bake, uncovered, for 1 hour.**

**Grate cheese and spread over tops of peppers last 20 minutes of baking.**

**Serves 6.**

# Summer Vegetable Casserole

---

2 tablespoons raw rice  
3 zucchini squash, sliced in rounds  
3 yellow squash, sliced in rounds  
1 large onion, sliced in wedges  
2 large tomatoes, sliced in wedges  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon brown sugar  
2 tablespoons butter or margarine

These are all juicy vegetables so cut into thick slices. Do not add any liquid to casserole. Butter a 2-quart casserole dish. Put raw rice in the bottom. Layer sliced vegetables in order listed above. Sprinkle salt, pepper and brown sugar between each layer and on top. Cut butter into small pieces and dot on top of casserole. Cover and bake at 325 degrees F for 1 hour.

# Sweet Potato Casserole

---

1 (2 pound 8 ounce) can cut sweet potatoes, drained  
1 (8 ounce) can crushed pineapple, drained  
1/2 cup maple syrup  
1/2 cup pecan halves  
1/4 cup sliced dried apricots  
1/4 cup packed brown sugar  
1 tablespoon butter or margarine, melted  
1 teaspoon ground cinnamon  
1 teaspoon pumpkin pie spice  
1/4 teaspoon salt

Preheat oven to 350 degrees F.

Place sweet potatoes in ungreased 1 1/2-quart baking dish.

Combine remaining ingredients; pour over potatoes. Bake, uncovered, 45 minutes or until heated through.

Makes 8 to 10 servings.

# Sweet Sausage Frittata

---

1/4 cup finely chopped onion  
8 ounces sweet Italian sausage, casings removed  
1 small zucchini, thinly sliced  
1 cup sliced fresh mushrooms  
4 eggs  
1/2 cup milk  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1/8 teaspoon dried basil  
1/8 teaspoon dried oregano  
1/4 cup grated Parmesan cheese

In a 9-inch skillet, place onion and sausage. Cook over medium heat, stirring to break sausage into small pieces; drain well. Add zucchini and mushrooms; cook, stirring occasionally, until zucchini is tender.

In a medium bowl, beat together eggs, milk, salt, pepper, basil, and oregano; pour over sausage mixture. Cook over low heat, lifting edges to allow uncooked portion of egg mixture to run underneath. When eggs are set, sprinkle with cheese. Lift from pan onto a platter or plate; cut into 4 wedges.

Makes 4 servings.



# Swiss Chicken Casserole

---

6 chicken breast halves, skinned and de-boned  
6 slices Swiss cheese  
1 can cream of chicken soup  
1/4 cup milk  
2 cups herb-seasoned stuffing mix  
1/4 cup butter or margarine, melted

Arrange chicken in a greased 12 x 8 x 2-inch baking dish. Top with cheese. Combine soup and milk; stir well. Spoon over chicken. Sprinkle with stuffing mix. Drizzle butter over crumbs; cover and bake at 350 degrees F for 50 minutes.

**To freeze:** Prepare recipe as directed above, and place in aluminum foil-lined dish. Cover tightly and freeze.

**To defrost and reheat:** For conventional oven, thaw casserole in refrigerator; cover and reheat at 350 degrees F for 45 minutes or until thoroughly heated. For microwave oven, cover casserole tightly with heavy-duty plastic wrap; fold back a small corner of wrap to allow steam to escape. Defrost at **MEDIUM LOW (30% power)** for 20 to 25 minutes, giving dish a half-turn after 10 minutes. Microwave at **MEDIUM HIGH (70% power)** for 10 minutes or until bubbly, giving dish a half-turn after 5 minutes.

# Swiss Parmesan Potato Casserole

---

Serves 6

**1 1/4 cups grated parmesan cheese**  
**1/2 teaspoon salt**  
**1/8 teaspoon pepper**  
**6 potatoes, peeled and thinly sliced**  
**6 tablespoons butter**  
**1/2 cup cream**  
**1/2 cup grated Swiss cheese**  
**2 tablespoons chopped chives**

**Preheat oven to 400 degrees F.**

**Mix together parmesan cheese, salt and pepper.**

**Layer potatoes in a buttered 2–quart casserole dish, sprinkling each layer with the cheese mixture. Dot with butter and cover tightly with foil, bake for one hour.**

**Uncover and pour cream over the top. Sprinkle with Swiss cheese. Bake uncovered for 5 minutes until cheese melts. Sprinkle with chives before serving.**

# Swiss Steak–Sour Cream Casserole

---

2 teaspoons olive or vegetable oil  
1 cup diced onions  
1 cup sliced mushroom caps  
2 teaspoons all–purpose flour  
1 1/2 cups water  
2 envelopes instant beef broth and seasoning mix  
1 tablespoon grated Parmesan cheese  
1 teaspoon Worcestershire sauce  
1/4 teaspoon paprika  
Dash of pepper  
4 (5 ounce) beef top or bottom round steaks, broiled until rare  
1/2 cup sour cream  
1 tablespoon chopped fresh parsley

Preheat oven to 350 degrees F.

In 10–inch nonstick skillet heat oil; add onions and mushrooms and saute, stirring, until onions are translucent. Sprinkle flour over vegetables and cook, stirring constantly, for 1 minute; gradually stir in water. Add broth mix, and stirring constantly, bring to a boil. Reduce heat and let simmer until mixture thickens.

Stir in cheese, Worcestershire sauce, paprika and pepper and remove from heat. Transfer steaks to 2–quart casserole and pour vegetable sauce over meat; cover and bake until steaks are tender, about 45 minutes.

Remove steaks from casserole and set aside.

Spoon 2 tablespoons of vegetable sauce into sour cream and stir to combine; pour sour cream mixture into casserole and stir until well blended. Return steaks to casserole and serve sprinkled with parsley.

Yield: 4 servings

# Taco Casserole

---

**1 package crescent rolls**  
**1 cup crushed tortilla chips**  
**1 envelope taco seasoning mix**  
**1 pound hamburger, browned, with**  
**taco seasoning added**  
**8 ounces sour cream**  
**8 ounces Cheddar cheese**

**Put crescent rolls in bottom of an 11 x 8-inch baking pan.**

**Prepare hamburger as directed on the taco seasoning package. Layer as follows: 1/2 cup crushed tortilla chips, hamburger, 1/2 cup crushed tortilla chips, sour cream and Cheddar cheese. Bake 22 minutes at 375 degrees F.**

**Garnish with lettuce, tomato, ranch dressing, taco sauce, etc.**

# Taco Pasta Casserole

---

- 1 pound ground beef
- 1 packet taco seasoning mix
- 1 tablespoon butter or margarine
- 1 large onion, chopped
- 1 small jalapeño pepper, seeded and finely chopped
- 1 (12 ounce) box shell pasta
- 2 (14.5 ounce) cans stewed tomatoes
- 1 (11 ounce) jar chunky salsa
- 2 cups Cheddar cheese, grated, divided

In large skillet over medium heat, brown the ground beef and drain off excess liquid. Add taco seasoning, blend and set aside.

Sauté onions and pepper in butter until tender, then stir onions into the cooked meat.

Meanwhile, cook pasta according to package directions, then drain. Mix seasoned meat, onion and pepper mixture, cooked pasta, tomatoes, salsa and half of the grated cheese together. Spoon mixture into a 13 x 9-inch baking dish which has been sprayed with nonfat cooking spray. Top with remaining cheese and bake in preheated 375 degree F oven for about 25 to 30 minutes or until heated well.

Serves 8.

# Taco Rice Bowl

---

**1 to 3 cups uncooked rice \***  
**About 2 1/2 cups tomato juice**  
**1 to 4 teaspoons taco seasoning mix**  
**1/2 cup finely chopped onion (or 1 to 2 tablespoon dry)**  
**2 or 3 fresh tomatoes, depending on size**  
**1 (4 ounce) can chopped green chiles**  
**6 cups cooked beans (two 15 ounce cans)**  
**1/2 teaspoon garlic salt**  
**2 to 3 cups shredded lettuce**  
**1 cup shredded cheese**  
**2 to 3 cups salsa, to taste**  
**3 cups cooked cubed chicken**  
**Cilantro, for garnish**  
**Chives or green onions, for garnish**  
**Sour cream**

**Substitute tomato juice for water on rice package directions. Measure enough rice and tomato juice for 6 servings. Add 1 1/2 teaspoons taco seasoning and the onion to tomato juice. Prepare rice following package directions.**

**Chop tomatoes. Stir half the tomatoes and the canned chiles into rice.**

**Season cooked beans to taste with garlic salt, and taco seasoning. Use a potato masher to partially mash beans (may substitute refried beans, if desired – thin to desired consistency with water).**

**Spoon 1/2 to 3/4 cups rice in bottom of bowl. Add about 1/2 cup seasoned beans, shredded lettuce, cheese, and salsa. Top with cubed or sliced cooked chicken. Garnish with sprigs of cilantro, chives and a dollop of sour cream.**

**\* May use minute, short grain or long grain rice. Measure enough rice for 6 servings.**

# Taco Stir Fry

---

**1 pound lean ground beef**  
**1/4 cup chopped onion**  
**1 (14 1/2 ounce) can stewed tomatoes**  
**1 cup frozen corn**  
**1 tablespoon chili powder**  
**1 teaspoon sugar**  
**1/2 teaspoon dried oregano**  
**1/4 teaspoon salt**  
**1/8 teaspoon pepper**  
**1 cup (4 ounces) shredded, reduced-fat Cheddar cheese**  
**1 head iceberg lettuce, shredded**  
**1 cup salsa**  
**Baked tortilla chips**

**In a nonstick skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in tomatoes, corn, chili powder, sugar, oregano, salt and pepper. Bring to a boil. Reduce heat, cover and simmer for 10 minutes, stirring occasionally. Stir in cheese.**

**Place shredded lettuce and 10 tortilla chips on each plate; top with taco mixture and 2 tablespoons salsa.**

**Yield: 6 servings**

# Taco Twist

---

**1 pound ground beef**  
**1 (1 1/8 ounce) package Durkee Taco Seasoning Mix**  
**1 (15 ounce) can tomato sauce**  
**1/4 cup chopped green bell pepper**  
**3 cups (8 ounces) corkscrew macaroni, cooked and drained**  
**1 cup (4 ounces) shredded Cheddar cheese**  
**1/2 cup sour cream**

**Brown ground beef; drain. Stir in seasoning mix, tomato sauce and green pepper. Bring to a boil and remove from heat.**

**Combine cooked macaroni, 1/2 cup cheese and sour cream; place on bottom of 10 x 6–inch baking dish. Top with meat mixture and remaining cheese. Bake at 350 degrees F for 30 minutes.**

**Makes 6 servings.**



# Taco–Stuffed Cornbread

---

1 1/2 pounds lean ground beef  
1 cup water  
1 (1.25 ounce) package taco seasoning mix  
2 (8 1/2 ounce) packages cornbread mix  
1 (15 ounce) can creamed–style corn  
1 cup water  
2 large eggs  
2 cups (8 ounces) shredded sharp Cheddar cheese  
1 (4 ounce) can chopped green chiles  
1 or 2 plum tomatoes, cut into round slices  
Salsa, optional

Preheat oven to 400 degrees F. Heavily grease a 13 x 9–inch glass baking pan.

Brown ground beef in skillet; drain off fat. Stir in 1 cup water and taco seasoning mix. Bring to a boil. Reduce heat to low, stirring occasionally, and simmer for 5 to 6 minutes or until mixture slightly thickens and meat looks well seasoned.

Combine cornbread mix, creamed corn, 1 cup water and eggs in a mixing bowl. Stir well to mix everything together. Pour half of cornbread batter into glass baking dish. Layer ground beef, then cheese on top of batter. Then spread remaining batter over cheese. Top with chiles and tomatoes arranged in an attractive pattern. Bake for 40 to 45 minutes or until cornbread is golden brown and cooked through.

Serve a square of the casserole with a spoonful of salsa. Refrigerate leftovers and re–heat in a microwave until hot.

Serves 8 to 10.

# Tamale Casserole

---

Combine 15 ounce can Nalley®'s Big Chunk Chili, 1 small can whole kernel corn, drained, and 1/2 cup sliced ripe olives in baking dish.

Remove parchment from can of Nalley®'s Beef Tamales and place tamales on top. Top with sauce and 1/3 cup grated American cheese. Bake at 350 degrees F for 20 to 25 minutes.

Serves 3 to 4.

# Tamale Casserole

---

**3/4 cup yellow cornmeal**  
**1 1/2 cups milk**  
**1 medium onion, chopped**  
**1 can enchilada or red chili sauce**  
**1 egg, beaten**  
**2 tablespoons oil**  
**1 pound ground beef**  
**1/2 teaspoon oregano**  
**1 (1 pound) can tomatoes**  
**1 can pitted ripe olives**  
**1 can whole kernel corn**  
**1 cup shredded cheddar cheese**

**Mix cornmeal, milk, and egg in 2 1/2–quart casserole. Brown meat in oil in large skillet. Pour off excess fat. Add onion, enchilada sauce, oregano, tomatoes, olives and corn. Simmer for about five minutes. Stir mixture into cornmeal mixture in casserole. Bake at 350 degrees F for 1 hour. Sprinkle cheese on top and bake just until cheese melts.**

# Tamale Hash

---

4 tablespoons butter  
3 tablespoons vegetable oil  
1 medium onion, chopped  
8 tamales, any variety, cut into bite-size chunks  
4 eggs  
Red or green chile sauce, warmed  
Tomatoes and scallions, chopped  
Crema or sour cream  
Cheddar cheese, grated

In a heavy skillet, warm butter and oil over medium heat. If the tamales are fairly dry, use about a tablespoon more of oil. Add onion and sauté until very soft. Add tamale pieces and stir them in gently. Cover the skillet for 2 to 3 minutes to let the mixture steam and heat through, developing a little crust on a few pieces. Keep the mixture warm while preparing the eggs either sunny-side up or scrambled.

Spoon the tamale mixture onto plates. Arrange an egg over each and add a generous amount of sauce. Top with the tomato, scallions, crema and cheese. Serve immediately.

Serves 4.

# Tamale Pie Stuffed Peppers

---

3 tablespoons cornmeal  
1/4 cup cold water  
1/2 cup plus 1 tablespoon boiling water  
1 tablespoon unsalted butter  
1/4 pound sausage meat  
3/4 cup finely chopped onion  
1 large clove garlic, minced  
1 tablespoon chili powder  
1/8 tablespoon ground cumin  
1/2 pound ground beef  
1/8 teaspoon hot pepper sauce  
1/4 cup finely chopped celery  
1 1/2 teaspoon seeded and minced hot green peppers  
1 large tomato, peeled and chopped  
1 ear fresh corn  
4 green bell peppers  
5 pitted black olives  
1/4 cup grated Monterey jack cheese  
1/3 cup grated mild Cheddar  
Cheese  
Salt

Gradually stir cornmeal into cold water in a small bowl. Stir this mixture into boiling water in a small saucepan. Heat, stirring constantly, to boiling; reduce heat to medium–low. Stir in butter. Cook, covered, stirring occasionally, for 35 minutes. Remove from heat.

While cornmeal is cooking, sauté sausage meat in a large heavy skillet over medium heat, breaking up the lumps with a fork, until it begins to lose its pink color. Add onion and garlic; cook 5 minutes. Stir in chili powder and cumin. Add ground beef and continue to cook, breaking up lumps with a fork, until beef loses its color, about 5 minutes. Add hot pepper sauce, celery and hot green pepper. Cook 5 minutes. Stir in tomato; cook 5 minutes longer.

With a sharp knife, cut corn kernels off cob, slicing about halfway through kernels. Using back of knife, scrape cob to remove remaining kernel bits and milky residue. Add corn to tomato/meat mixture. Cook 10 minutes longer. Add salt to taste; remove from heat.

Preheat oven to 350 degrees F.

Cook peppers in boiling salted water for 2 minutes. Trim off tops with sharp knife. Core and remove seeds. Fill each pepper with meat mixture, packing it down firmly with back of spoon. Leave about 1/2–inch of space at top of pepper. Cover top of each pepper with olive slices. Sprinkle with Monterey jack and Cheddar cheese. Spread a thin layer of cornmeal mixture over top, using 2 teaspoons per pepper. Place peppers in baking dish. Bake 50 minutes; let stand 5 minutes before serving.

Serves 2 to 4.

# Tamale Pollo Casserole

---

1 cup finely crushed corn chips  
1 (15 ounce) can tamales  
1 (10 ounce) can chili with no beans  
1 1/2 cup chopped cooked chicken  
1 can whole kernel corn, undrained  
1 (4 ounce) can chopped green chiles, drained  
1 cup shredded Cheddar cheese

Sprinkle corn chips evenly onto bottom of an 8-inch square baking dish. Unwrap tamales; arrange over corn chips.

Combine remaining ingredients except cheese; mix well. Spoon over tamales. Bake in preheated 350 degree F oven for 20 minutes.

Sprinkle with cheese; continue baking about 5 minutes.

Serve with sour cream.

# Tasty Fries Bake

---

**1 pound ground beef**

**1/2 medium onion, chopped**

**1 can cream of chicken soup**

**1 pound (1/2 bag) frozen French fries**

**Brown the ground beef; drain. Mix all ingredients together and bake at 350 degrees F until bubbly, about 30 minutes.**

# Tater Tot Casserole

---

**1 pound lean ground chuck**  
**Salt and pepper**  
**1 to 2 cloves garlic, minced**  
**1 can cream of chicken soup**  
**Frozen Tater Tots**  
**Shredded Cheddar cheese**

**Brown the meat in a skillet with seasonings and garlic and drain. Transfer to a medium-size glass casserole. Spoon the soup over the top of meat. Lay frozen Tater Tots over the entire top of casserole. Cover with foil and bake for approximately 25 minutes at 375 degrees F. Remove foil and top with cheese. Bake 5 to 10 minutes.**

**You may add chopped green chiles to this, if desired. Also, you can add chopped onion if you wish. It is also good with either cream of celery or cream of mushroom soup. The recipe can be doubled easily.**



# Territorial Casserole

---

1 1/4 pounds lean ground beef, crumbles  
1/2 cup chopped onion  
3 tablespoons dry taco seasoning mix  
1 (14 1/2 ounce) can Mexican-style tomatoes  
(discard 2 tablespoons liquid)  
2 (15 ounce) cans pinto beans  
1/3 cup ripe olives, sliced  
3 tablespoons chopped fresh parsley  
4 ounces shredded Monterey jack cheese  
1 can refrigerated cornbread twists  
1 egg yolk, slightly beaten  
1 tablespoon water

Sauté beef and onion in a 12-inch cast iron skillet over medium heat; drain. Add taco seasoning, tomatoes, beans, olives and parsley. Sprinkle with cheese.

Twist cornbread strips while shaping in lattice pattern over mixture, making sure strips adhere to sides of skillet. Brush twists with a mixture of egg and water. Bake at 350 degrees F for 15 minutes, or until lightly browned.

# **This Can't be Squash Casserole**

---

**4 pounds yellow squash, cooked with salt,  
well drained, mashed**  
**1/2 stick butter or margarine**  
**1 medium onion, chopped**  
**1 cup bread crumbs, (seasoned  
preferred, but not necessary)**  
**1 can cream of mushroom soup**  
**2/3 soup can milk**  
**1/2 cup mayonnaise**  
**2 eggs, beaten**  
**1 cup Cheddar cheese**  
**Salt and pepper to taste**

**Cook the onion in the butter just till tender. Combine all ingredients until well mixed. Spray 9 x 13-inch pan with nonstick spray, spread mixture evenly in pan. \* (Can be covered and refrigerated several hours or overnight at this point.)**

**Bake uncovered, in 350 to 375 degrees F\* oven until lightly browned on edges and bubbly, about 45 minutes to an hour.**

# Three Corn Casserole

---

1 (8 ounce) can whole kernel corn  
1 (8 ounce) can cream-style corn  
1 package Jiffy corn muffin mix  
8 ounces sour cream  
1 egg, beaten  
1/2 cup (1 stick) margarine

Preheat oven to 350 degrees F.

Combine all ingredients except margarine. Pour into greased 12 x 8-inch baking dish. Slice margarine over top. Place in oven. After baking for 15 minutes, stir lightly and then bake an additional 15 to 30 minutes, or until done.

# **Tiffany's Bean and Sausage Casserole**

---

- 1 baked beans recipe, uncooked**
- 1 (15 ounce) can red kidney beans, drained and rinsed**
- 1 (14 ounce) package Butterball turkey Polska kielbasa, cut into 1/4 inch rounds**

**Mix kidney beans and sausage into baked beans. Place in a 2 1/2–quart casserole dish and bake at 350F for 60 minutes or until bubbly and heated through. Serve as is or on top of hot cooked rice.**

**Variations: Use your family's favorite bean in place of the kidney beans. Add bacon or chunks of smoked ham or turkey instead of the sausage. Or place in a shallow baking dish with pork chops or boneless skinless chicken breasts and pour bean mixture on top. To serve pull out the pork chops/chicken and plate. Place the bean mixture on a bed of rice or just plain on the side or you can top the pork/chicken with the beans. Add some green beans (or favorite vegetable) as a side dish, salad and some rolls and you have one big hearty meal.**

# Tijuana Torte Casserole

---

**1 pound ground beef**  
**2 cups thinly sliced onions, divided**  
**2 cups sliced fresh mushrooms**  
**2 cloves garlic, minced**  
**1 (4 ounce) can diced green chiles**  
**2 teaspoons oregano**  
**Salt, to taste**  
**1 (14 1/2 ounce) can tomatoes**  
**1 teaspoon red pepper flakes**  
**6 corn tortillas**  
**3 cups shredded Cheddar or Monterey jack cheese**  
**Chopped parsley**

**Preheat oven to 350 degrees F.**

**In large skillet, sauté beef with 1 1/2 cups of the onions and mushrooms until browned. Add garlic, chiles, oregano and salt. Cook about 5 minutes.**

**In blender, combine remaining 1/2 cup onions, tomatoes and red pepper flakes. Blend coarsely.**

**To assemble, spread bottom of tall 2 1/2–quart casserole with some of the tomato mixture. Top with a tortilla, then some of the beef mixture, more tomato sauce and some of the cheese. Repeat layers, ending with cheese. Bake for 30 minutes. Serve hot, garnished with parsley.**

**Makes 6 servings.**

# **Tomato, Potato and Pepper Casserole**

---

**1/4 cup olive oil**  
**2 large potatoes, sliced**  
**2 small red, yellow or green**  
**bell peppers, sliced 1/2-inch thick**  
**2 large ripe tomatoes, sliced 1/4-inch thick**  
**2 teaspoons minced garlic**  
**1/2 teaspoon each salt, pepper and oregano**

**Preheat oven to 375 degrees F.**

**Spread 1 tablespoon of the oil over the bottom of a shallow 2-quart baking dish. Layer half of the potatoes, slightly overlapping if necessary. Top with 1 1/4 cups of the peppers, then with 1 1/4 cups sliced tomatoes. Drizzle with 1 tablespoon of the oil. Sprinkle with 1 teaspoon garlic and 1/4 teaspoon each salt, pepper and oregano. Repeat layers using remaining ingredients. Bake, uncovered, 50 minutes to one hour, until vegetables are tender.**

# Tortilla Beef Bake

---

- 1 1/2 pounds ground beef
- 1 can condensed cream of chicken soup, undiluted
- 2 1/2 cups crushed tortilla chips, divided
- 1 (16 ounce) jar salsa
- 1 1/2 cups (6 ounces) shredded Cheddar cheese

In a skillet cook beef over medium heat until no longer pink; drain. Stir in soup. Sprinkle 1 1/2 cups of the tortilla chips in a greased shallow 2 1/2–quart baking dish. Top with beef mixture, salsa and cheese. Bake, uncovered, at 350 degrees F for 25 to 30 minutes or until bubbly.

Sprinkle with the remaining tortilla chips. Bake 3 minutes longer or until chips are lightly toasted.

Serves 6.

# **Triple Cheesy Chicken Casserole**

---

**2 tablespoons butter or margarine**  
**1 small onion, chopped**  
**1/2 cup chopped green bell pepper**  
**1 can cream of chicken soup**  
**1 (8 ounce) can sliced mushrooms**  
**1 (2 ounce) jar chopped pimentos**  
**1/2 teaspoon dried basil**  
**1 (8 ounce) package egg noodles, cooked and drained**  
**3 to 4 cups cooked diced chicken**  
**2 cups grated Cheddar cheese**  
**2 cups cottage cheese**  
**1/2 cup grated Parmesan cheese**  
**Dried bread crumbs (optional)**

**Sauté the onion and pepper in the butter or margarine until tender.**

**Remove from the heat and add the soup, mushrooms, pimentos and basil. Set aside**

**Mix together the noodles, chicken, cheddar cheese, cottage cheese, and Parmesan cheese. Pour the soup mixture over the noodles and combine well.**

**Pour into a greased 9 x 13-inch baking dish. Bake, uncovered, at 350 degrees F for 45 minutes or until bubbly. Sprinkle with bread crumbs, if desired, and bake 10 minutes longer.**

**Makes approximately 10 servings.**



# Tuna and Rice Casserole

---

**1 (6 ounce) can chunk light tuna in water, drained**

**1 cup frozen peas**

**1 can cream of mushroom soup**

**1 soup can milk**

**1/2 cup chopped onion**

**1 1/2 cups instant rice**

**Combine all ingredients in a large mixing bowl. Place in 2–quart casserole dish. Bake covered at 350 degrees F for 45 minutes.**

**Yields 4 servings.**

# Tuna Bake

---

1 cup soda crackers, crushed

1 small can tuna

1 can cream of celery soup

2 eggs, slightly beaten

Mix all together. Put in a loaf pan. Bake at 350 degrees F for 35 to 40 minutes.

# Tuna Casserole

---

**3 to 4 (6 ounce) cans tuna, drained**  
**3 to 4 cups macaroni**  
**1 small onion**  
**1 cup fresh mushrooms, sliced**  
**1 (10 ounce) can cream of mushroom soup**  
**1/2 cup sour cream**  
**3 tablespoons butter, melted, divided**  
**1/4 cup fresh bread crumbs**  
**1/2 cup mozzarella cheese, grated**  
**Salt and pepper, to taste**

**Boil macaroni until tender, rinse in cold water, and drain.**

**Melt 1 tablespoon of the butter in skillet and add onion. When onions are translucent, add fresh mushroom and cook until tender.**

**In a medium–size casserole dish, combine macaroni, onion and mushroom mixture, tuna, mushroom soup, sour cream, salt and pepper.**

**Melt remaining butter and mix with bread crumbs. Sprinkle over top of casserole. Top with grated cheese and bake in for about 30 minutes at 350 degrees F.**

# Tuna Noodle Casserole

---

1 can cream of mushroom soup  
1 1/4 cups milk  
3 cups hot cooked rotini pasta  
1 (12.5 ounce) can tuna, drained and flaked  
1 (2.8 ounce) can French fried onions, divided  
1 (10 ounce) package frozen peas and carrots  
1/2 cup shredded Cheddar cheese

In 2-quart microwave-safe dish, mix soup and milk. Stir in pasta, tuna, 2/3 cup French fried onions, vegetables and cheese. Cover; microwave 10 minutes or until hot, stirring once. Top with remaining 2/3 cup onions. Microwave 1 minute.

Makes 6 servings.

# Tuna Noodle Casserole

---

3 tablespoons butter or margarine  
2 tablespoons flour  
1 tablespoon onion, minced  
1 teaspoon salt  
1/8 teaspoon pepper  
2 cups milk  
4 cups egg noodles  
1 large can tuna  
1 can sweet peas

Make sauce of melted margarine, flour, onion, salt and pepper, adding milk all at once. Cook over medium heat until thick and smooth.

Cook noodles. Combine all ingredients in greased casserole. Bake at 350 degrees F for 30 minutes.

# Tuna–Cashew Casserole

---

1 (3 ounce) can chow mein noodles

1 can cream of mushroom soup

1/4 cup water

1 can tuna, drained

1/4 pound cashew nuts

1 cup chopped celery

Mix all ingredients except 1/2 cup chow mein noodles. Put into a casserole. Sprinkle reserved chow mein noodles on top. Bake uncovered at 350 degrees F for 40 to 60 minutes.

# Turkey and Stuffing Bake

---

**1/3 cup butter or margarine**  
**2 cups herb-seasoned crumb stuffing mix**  
**1/2 cup sliced celery**  
**1/2 cup chopped onion**  
**2 tablespoons butter or margarine, melted**  
**1 can condensed cream of chicken soup**  
**1/2 cup dairy sour cream**  
**1/2 cup water**  
**2 1/2 cups cubed cooked turkey or chicken**

**Preheat oven to 350 degrees F.**

**In a medium saucepan over medium heat, melt 1/3 cup butter. Stir in stuffing mix; set aside.**

**In a 10-inch skillet over medium-high heat, sauté celery and onion in 2 tablespoons melted butter 8 minutes or until tender and lightly browned. Stir in soup, sour cream, and water until blended. Remove from heat. Stir in turkey and half of the buttered stuffing mix until blended. Transfer to a shallow 1 1/2-quart baking dish. Top with remaining stuffing mix. Bake 30 minutes or until edges are bubbly and center is very hot.**

# Turkey Casserole

---

**Yield: 4 to 6 servings**

**1 1/2 cups stovetop stuffing mix**  
**1 can condensed cream of mushroom soup**  
**1/2 cup milk**  
**1/2 cup sour cream**  
**1 cup grated sharp Cheddar cheese**  
**4 cups cubed cooked turkey**

**Prepare the stuffing according to the package directions. Preheat the oven to 350 degrees F.**

**In a medium-size saucepan, combine the soup, milk, sour cream and cheese. Heat until the cheese is melted.**

**In a 9 x 13-inch baking dish, layer the sauce, turkey, and stuffing mix, ending with the stuffing mix on top. Bake for 30 to 40 minutes or until hot and bubbly.**



# Turkey Crunch

---

1 tablespoon butter or margarine  
1/4 cup celery, sliced  
1/4 cup onion, chopped  
1/4 cup green bell pepper, chopped  
1 can cream of mushroom soup  
1/4 cup milk  
1 (5 ounce) can chow mein noodles  
1 1/2 cups diced, cooked turkey or chicken  
1 (4 ounce) can mushroom pieces  
2 tablespoons sliced pimento  
1/4 teaspoon salt  
1/4 teaspoon poultry seasoning

Combine in skillet and cook until tender butter, celery, onion and green pepper.

In a small bowl, combine soup, milk, and onion mixture, stir in remaining ingredients. Pour into a sprayed casserole dish. Bake at 350 degrees F for 30 to 40 minutes.

# Turkey in a Bread Basket

---

## **Bread Basket**

**8 ounces broccoli**  
**1 medium onion, sliced thin**  
**4 ounces mushrooms, sliced**  
**2 tablespoons butter or margarine**  
**2 tablespoons all-purpose flour**  
**1/2 teaspoon salt**  
**1/8 teaspoon pepper**  
**1/8 teaspoon ground sage**  
**1 cup milk**  
**2 1/2 cups cooked, cut up turkey**  
**4 slices bacon, crisply fried and crumbled**

## **Prepare Bread Basket.**

**Remove florets from broccoli and reserve. Cut stalks into 1-inch pieces, approximately 2 1/2 cups. Place steamer basket in 1/2-inch water in saucepan or skillet. Place broccoli pieces in steamer basket. Cover tightly and heat to boiling, reduce heat. Steam for 5 minutes.**

**Add reserved florets. Cover and steam until crisp-tender, about 5 minutes longer.**

**Cook and stir onion and mushrooms in margarine in a 3-quart saucepan until onion is tender, about 5 minutes.**

**Blend in flour, salt, pepper and sage. Cook over low heat, stirring constantly until bubbly. Remove from heat. Stir in milk and heat until boiling, stirring constantly. Boil and stir for 1 minute. Stir in turkey and broccoli and heat just until turkey is hot, about 5 minutes.**

**Stir in bacon. Spoon turkey mixture into Bread Basket.**

## **Bread Basket**

**1 (1 1/2 pound) loaf unsliced sandwich bread**  
**1/2 cup butter or margarine, melted**  
**1 large clove garlic, crushed**

**Remove crust from bread. Make cuts down into bread 1/2-inch from outside edges. Remove bread within cuts, leaving a base at least 1/2-inch thick. Remove any loose crumbs. These can be used for bread crumbs or stuffing later. Place bread on rack in a 15 x 10-inch jellyroll pan.**

**Mix butter and garlic. Brush inside, outside and bottom of bread with butter mixture. Bake, uncovered, at 325 degrees F until all sides are golden brown and crisp, 25 to 30 minutes. Cool.**

# Turkey Oyster Casserole

---

This is a wonderful use for leftover turkey. Serves 6.

8 ounces broad noodles  
1 1/2 cups sour cream, divided  
5 tablespoons butter or margarine  
5 tablespoons flour  
2 cups turkey broth or chicken stock  
3 cups diced, cooked turkey  
1/2 cup chopped pimientos  
1/2 cup sliced ripe olives  
1 (3- or 4-ounce) can sliced mushrooms, drained  
1 teaspoon salt  
1/4 teaspoon pepper  
1 pint oysters, drained

Cook noodles; drain. Mix with 1/2 cup sour cream. Melt butter in saucepan, blend in flour, and gradually stir in turkey broth. Cook, stirring, until thickened. Blend in remaining sour cream. Stir into noodles; add turkey, pimientos, olives, mushrooms, salt, and pepper.

Place half of mixture in a greased 2-quart casserole. Arrange the oysters in a layer on top, then cover with remaining turkey mixture. Bake, uncovered, at 350 degrees for 30 minutes.

Serves 6.

# Turkey Rice Casserole

---

1/2 cup (about 4 ounce) slivered almonds  
1 teaspoon salt  
1 cup long-grain white rice  
1/4 cup turkey fat, butter or margarine  
1 rib celery  
1/2 pound fresh mushrooms, sliced  
1/4 cup all-purpose flour  
1 cup turkey broth or chicken stock  
1 cup whole milk  
1/2 teaspoon dried tarragon  
3 to 4 cups cubed cooked turkey or chicken  
4 ounces chopped pimento  
1/2 teaspoon freshly ground black pepper, or to taste

Put the almonds in a toaster oven or regular oven and bake at 350 degrees F until they are golden brown (about 10 minutes). Butter a casserole dish (such as an 8–8–inch square baking pan).

Put 2 cups of water on to boil with 1 teaspoon salt. When it boils, add rice, cover, reduce heat and simmer about 15 minutes. Turn the heat off and let sit for 20 minutes.

Melt fat in a wide skillet over medium–high heat. Chop celery into small dice. Add to the fat along with the mushrooms. Increase heat to high and cook, stirring occasionally, until mushrooms begin to brown and all the liquid they give up has evaporated. Shake flour over skillet and stir to blend as evenly as possible with the vegetables. Add the broth in a slow stream. The flour will seize into a tight mass but keep adding liquid and stirring; it should relax. Add the milk, tarragon, turkey, pimento and pepper. Stir until the mixture boils, then remove from heat.

Combine with rice in the prepared casserole, sprinkle with almonds and bake 15 minutes, or until heated through. You may add cheese and/or breadcrumbs to the almond topping if desired.

Serves 4 to 6.

# Turnip Casserole

---

**1 1/2 pounds turnips, peeled and thinly sliced**  
**2 tablespoons butter**  
**1 onion, thinly sliced**  
**2/3 cup chopped green bell pepper**  
**1/3 cup chopped celery**  
**2 tablespoons flour**  
**1 cup milk**  
**1/2 cup grated sharp cheese**  
**Salt and pepper, to taste**  
**3 tablespoons bread crumbs**

**Cook turnips in boiling, salted water to cover until just tender. Drain. Sauté in butter the onion, green pepper and celery until tender. sprinkle with flour and cook 1 minute.**

**Add milk and stir until thickened. Stir in cheese, salt and pepper. Combine cheese sauce with turnips, place in baking dish and top with crumbs. Brown under broiler. May be prepared ahead and run under broiler just before serving. This is very good with game.**

**Serves 4.**

# Unstuffed Cabbage Casserole

---

1 pound ground beef or 3/4 pound ground beef and 1/4 pound ground pork  
1 medium onion, peeled and coarsely chopped  
About 8 cups cabbage, cored, quartered and cut into 1-inch strips  
1/4 cup water  
1 (28 ounce) can crushed tomatoes or tomato puree  
1 tablespoon brown sugar  
1 tablespoon white vinegar  
1/2 teaspoon salt  
Freshly ground pepper  
1 1/2 teaspoons caraway seeds (optional)  
1 clove garlic, finely minced

In a 6-quart Dutch oven or other pot, brown the ground meats, draining off most fat that melts off.

Add the chopped onion and cook until onion wilts and softens, 3 to 5 minutes. Add the chopped cabbage and the water to the pot and cook until cabbage begins to soften and wilt, 5 to 8 minutes more.

Add tomatoes, brown sugar, vinegar, salt, pepper, caraway seeds and garlic and stir to mix well. Bring to boil, reduce heat to simmer and cover. Simmer until cabbage is tender-crisp, 30 minutes or more.

Serve over white rice or with rice on the side.

Serves 4 generously.

# Upside Down Pizza Casserole

---

1/2 pound Italian sausage links or about 4 bratwurst links  
1 (8 ounce) can tomato sauce  
1 to 2 cup shredded mozzarella cheese  
1 cup milk  
1 cup flour  
2 tablespoons vegetable oil  
1 teaspoon salt  
2 eggs  
Sprinkle of Parmesan cheese  
Dash of oregano

Remove skins from sausages and lightly brown the meat in a frying pan. Pour off any excess fat. Put into a 13 x 9 x 2-inch pan. Pour tomato sauce over sausage. Add a layer of mozzarella cheese.

For the crust: While sausage is cooking, mix together the milk, flour, oil, salt and eggs (it will be like pancake dough). Pour mixture evenly over the layer of cheese. Sprinkle with Parmesan cheese, then a little oregano. Bake at 350 degrees F for about 45 minutes.

# Vegetable Burriot Casserole

---

**2/3 cup rice**  
**1/2 teaspoon chicken broth**  
**1 large green bell pepper, diced**  
**1 onion, chopped**  
**1 (10 ounce) frozen corn, thawed, drained**  
**1 cup salsa–style catsup**  
**1 cup Monterey jack cheese, shredded**  
**8 (8–inch) corn tortillas**  
**1 (16 ounce) can refried beans**  
**1/2 cup sour cream**  
**1 teaspoon chopped cilantro**

**Prepare rice, without adding butter or salt.**

**In a nonstick skillet over medium heat, heat chicken broth until hot. Add green pepper and onion and cook until tender. Remove skillet from heat and stir in corn and 1/2 cup salsa–style catsup. Stir cooked rice and cheese into vegetable mixture.**

**Spread each tortilla with 1/4 cup refried beans. Spoon 1/2 cup rice mixture along center of each tortilla. Roll up tortillas to enclose filling and arrange, seam side up, in a glass baking dish. Spoon remaining catsup along center of rolled tortillas and cover with sour cream. Cover and bake in preheated 400 degree F oven for 30 minutes or until hot.**

**Serves 8.**



# Vegetable Tortilla Casserole

---

2 tablespoons vegetable oil  
4 medium zucchini, thinly-sliced  
1 green bell pepper, chopped  
1 onion, chopped  
1 can green chiles, diced  
1 1/2 cups Monterey jack cheese  
1/2 teaspoon cumin  
2 tablespoons flour  
2 cups sour cream  
6 corn tortillas, each cut into 8 wedges  
1 1/2 cups American cheese

Heat oil; add vegetables and cook for 5 minutes. Stir in chiles and cumin. Blend in flour and 1 cup of the sour cream. In an oblong casserole, layer tortillas, 1/2 of the vegetables, 1/2 of the remaining sour cream and 1/2 of the cheeses. Repeat layers once more. Bake uncovered at 350 degrees F for 30 minutes.

# **Vidalia Onion and Sausage Casserole**

---

**5 large Vidalia onions, sliced and lightly sautéed**  
**12 crushed buttery crackers**  
**1 pound sausage meat, browned and drained**  
**1/4 teaspoon seasoning salt**  
**1 (10 3/4 ounce) can cream of mushroom soup**  
**1/2 cup grated Cheddar cheese**  
**1 small jar pimentos**

**Preheat oven to 350 degrees F.**

**Combine all ingredients except the crackers and transfer to a large casserole dish. Top with crackers and bake for 30 minutes or until crackers are golden brown.**

**Serve warm.**

# Vidalia Onion Casserole

---

**5 large onions (Vidalia, if possible)**

**1/2 cup (1 stick) margarine**

**Parmesan cheese**

**Crispy buttery crackers**

**Peel and slice onions into thin rings. Sauté in margarine until limp or opaque. Pour half of onions into 1 1/2-quart casserole. Cover with Parmesan cheese, then crushed crackers. Repeat layers and bake uncovered in 325 degree F oven until golden brown, about 30 minutes.**

# Vidalia Onion Casserole

---

1 quart small fresh Vidalia onions  
1 can cream of celery soup  
1 1/2 cups grated very sharp Cheddar cheese  
Slivered almonds or crushed peanuts

Peel and slice onions if large. If very small, leave whole. Boil onions until just tender. Drain well. Place in greased casserole; add soup and cheese. Sprinkle with nuts. Bake at 350°F about 30 minutes until brown and bubbly.

# Vidalia Onion Casserole

---

**3 pounds Vidalia onions, thinly sliced**

**1/2 cup butter**

**1 cup uncooked rice**

**2 cups water**

**1 1/2 cups Swiss cheese, shredded**

**1 1/2 cups half-and-half**

**Preheat oven to 325 degrees F. Sauté the onions in butter in a large skillet until soft, about 10 minutes.**

**Boil the rice in water for 5 minutes. Drain well. Place the onions, rice, cheese and half-and-half in a greased baking dish. Bake uncovered for 1 hour.**

# West of the Pecos Casserole

---

1/2 cup (1 stick) butter  
2 pounds lean ground beef  
1 large onion, chopped  
1 green bell pepper, chopped  
1 (6 ounce) can sliced mushrooms  
2 teaspoons chili powder (or more)  
1/4 cup Worcestershire sauce  
Salt and pepper, to taste  
1 can tomato soup  
1 (1 pound) can cream-style corn  
1 (1 pound) can tomatoes and green chiles  
1 (12 ounce) package noodles, cooked  
and drained very well

Melt butter in a heavy skillet or kettle. Add meat, onion, pepper, mushrooms, chili powder, Worcestershire sauce, salt and pepper; cook until meat is brown. Add soup, corn and tomatoes; simmer 30 minutes.

Add cooked noodles. Pour into large casserole and let cool. Bake 1 hour at 325 degrees F.

Serves 12.

# Western Meal–In–One

---

**1 pound ground beef**  
**1 tablespoon vegetable oil**  
**1 clove garlic, minced**  
**1 teaspoon salt**  
**1 large onion, chopped**  
**1 green bell pepper, chopped**  
**1 teaspoon chili powder**  
**1 can tomatoes**  
**1 can kidney beans, undrained**  
**3/4 cup uncooked rice**  
**Tomato juice (optional)**  
**1/4 cup chopped ripe olives**  
**3/4 cup grated Cheddar cheese**

**Brown ground meat in oil until crumbly. Add garlic, salt, onion, green bell pepper and chili powder. Sauté for 5 minutes or until vegetables are limp. Mix in tomatoes, kidney beans and rice. Add a little water or tomato juice as needed. Turn into a greased 2–quart casserole. Bake, covered, at 350 degrees F for 45 minutes.**

**Sprinkle with olives and cheese. Uncover. Bake 15 minutes longer or until cheese is melted.**

**Serves 8.**

# White Castle and Zucchini Casserole

---

**10 White Castle hamburgers, with onions**  
**3 small zucchini, cut into 1/4-inch strips**  
**4 tablespoons flour**  
**8 ounces meatless spaghetti sauce**  
**8 ounces ricotta cheese**  
**1 egg, beaten with ricotta cheese**  
**Grated Parmesan cheese**

**Remove hamburgers and onions from the buns. Spread garlic butter on all the buns. Set aside.**

**Place zucchini slices in bottom of a greased 8-inch square baking dish. Sprinkle with flour. Top with White Castle hamburgers and onions. Add spaghetti sauce. Spread mixture of ricotta cheese and beaten egg over sauce. Sprinkle with Parmesan cheese. Bake uncovered at 350 degrees F for 30 minutes. (If microwaving, use microwave-safe dish and cook on HIGH for 10 minutes).**

**Let stand for 10 minutes. Broil buns open-faced until toasted. Cut casserole into 5–6 servings. Spoon casserole onto top of buns.**



# Yam Coconut Casserole

---

**1 pound yams or sweet potatoes**  
**1/2 cup (1 stick) unsalted butter**  
**1/2 cup Coco Casa® Cream of Coconut**  
**1/4 cup heavy cream**  
**3 egg yolks**  
**1/2 teaspoon cinnamon**  
**1/2 teaspoon nutmeg**  
**1/4 teaspoon salt**  
**2 dozen large marshmallows**  
**Ground cinnamon**

**Boil yams until tender and peel while hot. Place them in mixing bowl with butter, cream of coconut, heavy cream, egg yolks and spices. Whip until smooth. Place in casserole. Press marshmallows into mixture so they are half submerged. Sprinkle lightly with cinnamon. Bake in preheated 350 degree F oven for 30 minutes or until marshmallows are melted.**

**Serves 6.**

# Zesty Bean and Rice Casserole

---

1 tablespoon olive oil  
1/2 cup water  
1 large onion, chopped  
2 cloves garlic, minced  
1 1/2 cups sliced fresh mushrooms  
2 green bell peppers, chopped  
3/4 cup uncooked rice  
2 (16 ounce) cans kidney beans, undrained  
1 (16 ounce) can whole peeled tomatoes, undrained  
Chili powder, to taste  
Few drops red pepper sauce (optional)  
1 cup low-fat mozzarella cheese

Preheat oven to 350 degrees F.

In a large heavy skillet, heat oil with water over medium heat. Add onions, garlic, mushrooms, and peppers; simmer, stirring often, until onions are tender, about 10 minutes.

Add rice, beans, tomatoes, chili powder, and hot sauce; cover and simmer about 25 minutes or until rice is tender and most liquid is absorbed. Stir frequently.

Transfer to a 2-qt baking dish. Sprinkle with cheese. Bake 15 minutes, until cheese is melted.

# Zucchini Pasta Casserole

---

**1 pound lean ground beef**  
**1 1/2 cups sliced onions**  
**2 cups unpeeled, diced zucchini**  
**2 teaspoons finely chopped fresh garlic**  
**2 (28 ounce) cans stewed or diced tomatoes with juice, chopped**  
**4 tablespoons soy sauce**  
**1 teaspoon crushed red pepper flakes**  
**4 cups spiral-shaped pasta**  
**2 cups shredded Cheddar cheese**

**Preheat oven to 375 degrees F. Grease a large deep ovenproof casserole dish.**

**Brown meat with onions, zucchini and garlic. Cook until meat is done and vegetables are soft. Drain fat. Mix in dry pasta.**

**In another bowl mix tomatoes and their juice, soy sauce and red pepper flakes. Mix into beef mixture. Put mixture into prepared dish, ensuring that the pasta is submerged in the liquid. Bake, covered, for 20 minutes.**

**Remove cover, lower oven to 350 degrees F, sprinkle with cheese and return to oven, uncovered, for another 20 minutes.**

# Zucchini Tomato Casserole

---

**1/4 cup butter**

**3 medium zucchini, sliced 1/8 inch thick**

**1/8 teaspoon garlic powder**

**4 medium tomatoes, sliced 1/4 inch thick**

**1 large onion, sliced 1/8 inch thick**

**1/2 pound fresh mushrooms, sliced 1/8 inch thick**

**1/2 cup mozzarella cheese, grated**

**Preheat oven to 400 degrees F.**

**Sauté zucchini in butter with a very light sprinkling of garlic powder. Layer zucchini, tomatoes, onions and mushrooms in a 2–quart casserole. Top with cheese. Bake 15 minutes.**