

Casseroles

Banana Farcies a la Quisquia (from Haiti)

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| ¼ Kilo ground ham | 1 Clove garlic, pressed |
| ¼ Kilo ground steak | Hot pepper sauce |
| | 1 tsp. salt |

Slice plantain lengthwise and fry in butter. Mix and fry until done: Soak 4 slices white bread in milk. Squeeze milk out and mix bread with meats. Slice circles from fried plantain; arrange in baking dish and fill with meat mixture. Spread with grated cheese. Bake 20 minutes at 350°.

Margaret Gordijn

To get away from yourself, help others.

Busy-Day Chicken Casserole

Sauté ¼ cup chopped onion and ¼ cup chopped celery in a small amount of butter. Cook 2 cups egg noodles as package directs. Drain noodles and combine in casserole dish: Onion, celery, noodles, and ¼ pound grated cheese, 1 can boned chicken, 1 can cream of chicken soup. Bake at 375° for 45 minutes. Serves 5 or 6.

Mrs. H. McMillin

Chicken and Olive Casserole

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| 3½ Pound frying chicken | 1 Bay leaf |
| 1 tsp. salt | ¼ tsp. dried tarragon |
| ½ tsp. pepper | 8 Ripe olives |
| 3 Tbsp. flour | 2 Pieces pimento |
| 6 Tbsp. butter | 4 Slices bacon |
| 1 Bouillon cube | ½ Cup Reisling wine |
| 1 Cup boiling water | |

Start oven at 325°. Cut chicken into four serving pieces. Dust chicken with flour, salt and pepper. Brown well in butter; place pieces in casserole. Stir remaining flour into skillet, add bouillon cube dissolved in boiling water, a bay leaf and Tarragon. Stir until mixture comes to a boil, add wine, pour over chicken, cover and bake 45 minutes.

Slice ripe olives and pimento and fry bacon crisp. Use these to decorate casserole just before serving. Serves 4.

Mrs. M. E. Soderston

Casseroles

Chicken Enchiladas (Mexico)

In	1 Tbsp. butter
Saute	3 Tbsp. finely shredded onion
Blend in	2 Tbsp. flour
Stir in slowly	1 14 oz. can chicken broth
When thickened, add	3 Cups commercially soured cream
	3 Cups light sweet cream (Table Avoset)
	1 Tbsp. salt
	Coarsely ground pepper

Set sauce aside.

In small skillet, heat an inch of cooking oil until sizzling hot. With tongs, dip 18 canned tortillas in oil, just long enough to soften. Drain well, and lay on brown paper bags, to absorb as much oil as possible.

Cut in slivers	3 Cups boneless chicken
	4 oz. can pimientos

Arrange these down the center of the tortillas. Add a tablespoon full of the sauce. Roll up like little logs, and place in large shallow casserole, with the open side tucked under. Pour the rest of the cream sauce over. Cover with foil. This may be done hours ahead of use. Heat in a moderate oven, about 30 minutes. Do not let the cream boil. It will nearly all be absorbed by the tortillas.

Serve with the following sauce, to be added to taste:

Saute	1 Cup finely chopped onion
When soft add	1 10 oz. can Ro-Tel tomatoes and green Chillies

Pass a large bowl of finely shredded cheese. Romano or Parmesan are fine, but shred them yourself, don't buy the commercially grated.

Note: If the Ro-Tel Tomatoes and Green Chillies are not available, substitute canned tomatoes plus Jalapenas. Seed and chop the jalapenas on a paper plate with a fork and a paring knife, to avoid blistered fingers.

Kay Evans

Easy Casserole Dish

Sauté 1 medium onion, chopped, in 3 T. butter. Add, but do not brown, 1 pound ground beef, $\frac{3}{4}$ tsp. salt, and $\frac{1}{8}$ tsp. pepper. Spread 3 cups coarsely shredded cabbage in a 2-quart baking dish. Cover with meat mixture. Top with 3 more cups cabbage and pour over the top a can of condensed tomato soup. Cover and bake one hour at 350°. Makes 6 servings.

Oleta Hodges

Chicken Casserole

Place in casserole dish 1 cup raw rice. Add 2 cans soup plus $\frac{1}{2}$ can water. (Soup can be cream of mushroom, chicken gumbo, chicken with rice, or a combination of these). On top of this place chicken parts which have been dredged in seasoned flour. Cover casserole and bake 2 hours at 300° . Remove cover during the last 15 minutes to brown chicken.

Marta D. Quarles

Hot Tamale Pie

1 Kilo ground round steak	2 tsp. salt
$\frac{1}{4}$ Kilo ground pork	$\frac{1}{2}$ tsp. pepper
1 Can tomatoes (mashed)	7 Tbsp. Chili powder
1 Can tomato paste	$\frac{1}{2}$ tsp. sugar
2 Onions, chopped	1 tsp. accent
2 Cloves garlic, chopped	

Fry onions and garlic in small amount bacon fat until soft; add meat and brown. Add other ingredients and simmer 30 minutes. Make a cornmeal mush using: $2\frac{1}{2}$ cups cornmeal, 7 cups boiling water, and 1 T. salt. Line two shallow casseroles (2-quart). Save enough mush to cover top. Place this amount saved on waxed paper, roll, and cool in refrigerator. Pour meat mixture into mush-lined casseroles and top with slices of the rolled mush. Bake at 350° for one hour. (Freezes well).

Mary Byington

Tamale Casserole

Melt:

- 2 Tbsp. shortening or olive oil

Cook:

- 1 Onion chopped 1 Clove garlic in oil for 15 min.

Add:

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| 1 Cup tomatoes | $\frac{1}{2}$ Cup corn meal (yellow or white) |
| 1 Cup whole kernel corn | 1 Egg beaten |
| 1 tsp. chili powder - or more to taste | $\frac{1}{3}$ Cup milk |
| | 1 tsp. salt |

Cook 15 min. more. Add 1 cup chopped cooked meat of any kind. Put in greased baking dish, cover with buttered crumbs. Bake in moderate oven 350° for 30 minutes.

Dorothy Straub
Mrs. Bess Anderson

Casseroles

Hamburger Pie

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| 1 Onion, chopped fine | 5 Medium potatoes, cooked and
mashed |
| 2 Tbsp. fat | |
| 1 Pound ground beef | ½ Cup milk |
| Salt and pepper | 1 Egg |
| 1 Can green beans | ½ tsp. salt |
| 1 Can condensed tomato soup | ⅛ tsp. pepper |

Brown onion in hot fat, add meat and seasonings. Add beans and soup; pour into a greased casserole. Combine mashed potatoes, milk, beaten egg and seasoning. Spoon to form mounds on meat mixture. Bake 30 minutes at 350°. Some grated cheese may be added to the potatoes for extra flavor.

Mrs. Harry Newall

*We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends, we may live without books;
But civilized man cannot live without cooks.*

*He may live without books - What knowledge but grieving?
He may live without hope - What is hope but deceiving?
He may live without love - What is passion but pining?
But where is the man who can live without dining?*

Owen Meredith

Pork Chop Casserole

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| 6 or 8 pork chops | Salt and pepper |
| 5 Medium potatoes | Flour |
| 3 Medium onions | |

Butter bottom and sides of a round casserole dish. Sprinkle salt and pepper and flour on bottom. Slice potatoes thin. Alternate seasoning and potatoes until dish is three-quarters full; place chops on top. Fill dish $\frac{3}{4}$ full with water. Bake at 350° for 1½ hours.

Mrs. Betty Chelton

A Quick, Hot Lunch

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| Diced leftover ham | 1 Onion, diced |
| 2 Cans pork and beans | Salt and pepper |
| 1 Can tomatoes | Catsup |

Mix all ingredients and simmer slowly. Good!

Marty Echelson

Mother's Dinner in a Dish

3 Medium onions	1 Can cream-style corn
4 Green peppers	2 Tomatoes or 1 cup canned tomatoes
1 Pound ground round steak	Salt and pepper
2 Eggs	

Slice and fry onions until nearly done. Cube peppers and add; cook 5 or 10 minutes longer. Add meat, cook until redness disappears. Remove from heat, add unbeaten eggs, stirring constantly. In bottom of greased casserole put $\frac{1}{2}$ can corn, then a layer of meat mixture, another layer of corn, and another layer of meat mixture.

Top with sliced tomatoes, then cracker crumbs and dots of butter. Bake at 350° for 30 minutes.

Janet Lewis

Cause happiness wherever you go, not whenever you go.

Strips of Beef Casserole

Cut one pound round steak into $\frac{1}{2}$ inch strips. Brown in $\frac{1}{4}$ cup shortening. Add $1\frac{1}{2}$ T. chopped onion, 2 T. flour, 1 cup canned tomatoes, 1 cup water, 1-6 ounce can tomato paste, 1 T. sugar, $\frac{1}{2}$ tsp. worcestershire sauce, salt and pepper to taste. Simmer $1\frac{1}{2}$ hours. Just before serving, add 1 cup cut mushrooms and $\frac{3}{4}$ cup sour cream. Cook five more minutes. Serve with sour cream puffs: Sift $1\frac{1}{4}$ cups flour and 2 tsp. baking powder, $\frac{1}{2}$ tsp. salt. Cut in $\frac{1}{4}$ cup shortening. Moisten with $\frac{3}{4}$ cup sour cream. Pat on floured surface. Cut into $2\frac{1}{2}$ inch and one-inch biscuits; place small one on top of large one, brush with sour cream; sprinkle with sesame seed. Bake at 425° for 20 to 25 minutes.

Rice Sausage Casserole

Brown and crumble 2 pounds sausage meat (country style). Drain off fat and place in large casserole. Add: 1 bunch celery, chopped, 1 green pepper, chopped, and 1 large onion, chopped. Then pour in 9 cups boiling water, 2 cups dry rice, and 3 packages Liptons Chicken Noodle Soup. Bake at 350° for about 30 minutes covered; then remove cover and bake 40 minutes more.

Mrs. V. K. Reeve

Casseroles

Easy Lunch - Barker's Delight

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| 6 oz. luncheon meat | 3 oz. grated cheese |
| 3 Eggs | Salt, pepper, grated nutmeg |
| 2 oz. diced mushrooms | Small cup of milk |
| 1 Finely chopped onion | |

Line a fireproof dish with thin slices luncheon meat. Whisk eggs in basin and add diced mushrooms, finely chopped onion and most of the grated cheese. Season to taste with salt, pepper and a good pinch of grated nutmeg. Stir in milk and pour mixture into meat-lined dish. Sprinkle rest of cheese over top and bake in moderate oven (375°) for about 30 minutes or until set.

Ida Rose

Spaghetti Casserole

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| 1 8 oz. box spaghetti | 1 No. 2 can creamed corn (white) |
| 1 Chopped onion | 1 Small can shoe peg corn |
| 5 Slices of bacon | ¼ Cup salad oil |
| 2 8 oz. cans tomato sauce | ¾ Lb. grated cheese |
| 1 8 oz. can tomato soup | 1½ to 2 Lbs. ground beef |
| 1 4½ oz. can sliced mushrooms | Season to taste |

Boil spaghetti and drain.

Fry bacon, onion and beef until brown (use some molasses gravy). Be sure bacon is crisp, add sauce, soup, mushrooms and seasonings (garlic if desired).

Add corn oil to spaghetti. Mix everything together. Put a layer of cheese in bottom of casserole and another layer on top. Bake at 350° for about ¾ hour.

Barbara Fryback

Tuna Casserole

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| 1 3-oz. pkg. cream cheese | ½ tsp. curry powder |
| 1 Can condensed cream of mushroom soup | ¼ tsp. Worcestershire sauce |
| 1 6½ oz. can tuna fish | ⅓ Cup milk |
| 1 Tbsp. chopped onion | 1 Cup raw macaroni |
| 1 tsp. prepared mustard | ½ Cup dry bread crumbs |
| | 2 Tbsp. melted butter |

Cook 1 cup macaroni according to directions. Drain. Soften cream cheese; blend in soup using electric or rotary beater. Stir in tuna and seasonings and macaroni. Put mixture in 1½ quart casserole. Mix the crumbs and butter and sprinkle over top. Bake at 375° F. 20 to 25 min. Makes 4-5 servings.

Mrs. John H. Rees

Tuna with Almonds

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| 1 Can tunafish | $\frac{1}{3}$ pkg. elbow macaroni |
| $\frac{1}{2}$ Can red pimiento | $\frac{1}{2}$ Onion, diced |
| $\frac{1}{2}$ Can peas | 2 Tbsp. soy sauce |
| $\frac{1}{4}$ Cup sliced almonds | 1 Can mushroom soup |

Cook macaroni as directed; drain. Quickly add mushroom soup, peas and $\frac{1}{2}$ of the liquid, pimiento, almonds, onion, tunafish in pieces or mashed, and soy sauce. Place all in a $1\frac{1}{2}$ quart or 2 quart casserole. Add $\frac{1}{2}$ cup milk. Cover or dust top with wheat germ or cracker meal and dot with butter. Bake 30 minutes at 350°. (Put remaining vegetables in tomorrow's soup). Serves 4.

Mrs. Gordon N. Owen

Homemade Bread

*No matter how they dress it up
Upon the grocer's shelf,
No bread can ever be as good
As what you bake yourself.*

*O wondrous smell! O crisp, brown crust!
O butter melting through!
And best of all, the happy thought,
That this was baked by YOU!*

Captain's Casserole

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| 1 Can cream of mushroom or
cream of vegetable soup | 1 Cup water |
| $\frac{1}{2}$ Cup milk | $\frac{1}{2}$ Onion, thinly sliced |
| $\frac{2}{3}$ Cup grated Cheddar cheese | 2 $6\frac{1}{2}$ oz. cans tunafish |
| $1\frac{1}{3}$ Cups minute rice | $\frac{1}{4}$ Cup sliced stuffed olives |
| $\frac{1}{2}$ tsp. oregano | $\frac{1}{2}$ Cup crushed potato chips
or bread crumbs |
| 1 1-Pound can tomatoes | |
| Dash of pepper | |

Heat soup, milk and cheese until cheese melts, stirring occasionally; combine rice, oregano and pepper in greased $1\frac{1}{2}$ quart shallow baking dish. Drain tomatoes, measuring $\frac{1}{2}$ cup juice. Stir juice and water into rice. Slice tomatoes, arrange most of them on rice. Add onion, tuna and olives. Pour on sauce; sprinkle with potato chips. Arrange remaining tomatoes on top. Bake in a 375° oven for 20 to 25 minutes. Makes 6 generous and delicious servings.

Mrs. Bowen

Casseroles

Spinach and Tuna Casserole

Cook two packages of frozen spinach as directed on package. Drain well.

Make a sauce using:

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| ½ Stick or 4 Tbsp. oleo or butter | ½ tsp. salt |
| 4 Tbsp. of flour | ¼ tsp. pepper |
| 2 Cups of milk | |

Melt butter and blend in flour. Add milk gradually, stirring constantly. Reduce heat and cook one minute longer. Add to this sauce:

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| ½ Cup of mayonnaise (do not substitute salad dressing) | 1 Tbsp. lemon juice |
| | ¼ tsp. prepared mustard |

Mix well. Add half of this sauce to two cans of drained Tuna Fish in casserole. Mix other half of sauce with drained spinach and pour over top. Cover with cracker crumbs and dot with butter. Bake in 300 degree oven for one hour or until bubbling and topping is brown.

Kay Howdeshell

*God offers to every mind its choice between truth and repose;
Take which you please - you can never have both.*

Ralph Waldo Emerson

Tuna Casserole

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| 6 oz. wide noodles | 1 Small can mushrooms (sliced) |
| 1 Can tuna fish | 1 Green pepper (sliced in thin strips) |
| 1 Can cream of celery soup | 2 Tbsp. butter |
| ½ Onion (minced) | Pimiento & mustard (according to taste) |
| 2 Eggs (hard boiled) | |

Boil noodles until tender, drain. Combine tuna fish, soup, onion (sauteed in butter) mushrooms, green pepper, pimiento & mustard. Mix well. Combine with noodles in buttered casserole dish.

Add sliced eggs - Cover. Place in 400° oven for 30 min. Remove cover and add 1 can french fried onions as topping and return to 250° oven for 15 min.

Lillian Rimmer

Seafood Casserole for Eight

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| 1 Can crabmeat | 3 Hard-cooked eggs, sliced |
| 1 Can lobster | 2 Cups medium white sauce |
| 1 Can tunafish | $\frac{3}{4}$ Pound grated cheese |
| 1 Can mushrooms | Buttered bread crumbs |

Butter large casserole, put in a layer of sliced eggs, cover with white sauce, add a layer of tuna and sauce, then shrimp and sauce, then mushrooms and sauce; crab and sauce, lobster and sauce. Top with cheese and buttered crumbs. Bake at 350° 30 minutes. Garnish with strips of pimento and olives.

Mary Jopling

Crab and Shrimp Casserole

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| 1 Medium-sized green pepper,
chopped | $\frac{1}{2}$ tsp. salt |
| 1 Medium-sized onion, chopped | $\frac{3}{8}$ tsp. pepper |
| 1 Cup chopped celery | 1 tsp. Worcestershire sauce |
| 1 $\frac{1}{2}$ -ounce can shrimp | 1 Cup mayonnaise |
| 1 6 oz. can crab meat, flaked | 1 Cup buttered crumbs |

Combine ingredients except crumbs; place in individual sea shells. Sprinkle with buttered crumbs and bake in moderate oven (350°) 30 minutes, or bake in greased casserole. Serves 6.

Audrey Harris

Tuna Roll-Ups

Preheat oven to 450°.

Sift together:

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| 2 Cups flour | 1 tsp. salt |
| 3 tsp. baking powder | |
| Pour into measuring cup (but don't stir together): | |
| $\frac{2}{3}$ Cup milk | $\frac{1}{3}$ Cup Wesson oil |

Then pour all at once into flour.

Stir with fork until mixture cleans sides of bowl and rounds up in a ball. Knead about 10 times without additional flour. Roll dough and cut into 9 squares. Spread each square with 2 T. tuna filling: 1 cup tuna, $\frac{1}{2}$ cup minced celery, 1 beaten egg. Roll each square as for jelly roll. Place sealed side down on ungreased cookie sheet. Bake at 450° 10 to 15 minutes. Serve hot with mushroom, celery or chicken sauce: use one can cream of mushroom, celery or chicken soup, 2 T. chopped parsley. Garnish with parsley or paprika. Serves 6 to 9 persons.

Dee Lipstate

Casseroles

Morelianas (Mexican)

Mexican specialty dish from the city of Morelia, State of Michoacan.

Fry tortillas until crisp. Spread one side with mashed, fried pinto beans. On top of beans put layer of shredded lettuce. Over lettuce add shredded cooked chicken or turkey meat. Over meat put diced onions and on top of this about three slices of avocado. Sprinkle with parmesan cheese, tabasco (or diced hot peppers) and salt to taste. A very difficult thing to handle but well worth your trouble!

"Punk" Frey

Spaghetti Sauce

This recipe is a combination given to me by two women who have left Aruba — Sauce by Nina Seymour and Lasagne by Doris Johansen. When I make it I usually make about 16 qts. and freeze the sauce.

- 1 Lb. ground round steak
- 1 Can parmesan cheese
- 2 Cans American tomatoes
- 2 Cans tomato sauce
- 3 Large onions
- 3 Garlic

Tabasco to taste
Crushed red peppers (can) to taste
Pinch of oregano (if you like it -
I don't)

Lee and Perrin to taste

Brown your meat in Wesson oil (olive).

BLEND in your blender all the rest of the ingredients except cheese and add to your meat. Add the cheese as it cooks $\frac{1}{2}$ can at a time. Cook at least 5 hours.

Lasagnia

- 1 Can Parmesan cheese
- 1 Jar cottage cheese
- 1 pkg. Mozzarella cheese

Cook noodles as directed — layer noodles, sauce — 3 cheeses and fill casserole. Use a shallow one for about 3 layers the size of noodles. Cook in oven about $\frac{1}{2}$ hr. at 350° until cheese is melted and dish is piping hot. Serve with tossed salad and hard bread. Do not be stingy with your sauce; it should be moist and not dry. Cut in squares and serve.

Jane Humphreys

Frankfurter Casserole

- 1 pkg. Frankfurters, diced
- 5 Hard-cooked eggs, sliced
- 1 Can mushroom soup
- Dash of Worcestershire sauce
- Salt and pepper

Mix all ingredients and top with grated cheese. Bake at 350° for 45 minutes.

Patty Curtiss

Baked Macaroni, Tomato and Cheese

2 Cups of macaroni ($\frac{1}{2}$ lb.)	$\frac{3}{4}$ tsp. salt
4 tsp. butter or margarine	Speck pepper
$\frac{3}{4}$ Cup soft bread crumbs	2 Cups milk
4 tsp. minced onions	2 Cups grated proceses American Cheddar cheese ($\frac{1}{2}$ lb.)
2 Tbsp. butter or margarine	2 Medium tomatoes, in $\frac{1}{2}$ in. slices (optional)
1 Tbsp. flour	
$\frac{1}{4}$ tsp. dry mustard	

Cook macaroni as package directs; drain. In double boiler, melt 4 teaspoons butter, toss with bread crumbs; set aside on waxed paper. In same double boiler, combine onion and next 5 ingredients; stir in milk; then cook, stirring often, until smooth. Add $1\frac{1}{2}$ cups of cheese; stir until melted. In $1\frac{1}{2}$ qt. casserole, place half of macaroni, all but 2 or 3 tomato slices, then rest of macaroni. Pour on cheese sauce; sprinkle with rest of cheese and buttered crumbs; arrange rest of tomato slices on top. Bake at 400° F. for 20 minutes. Serves 4 to 6.

Marge Kirkman

"He did good, and gave us rain from heaven, and fruitful seasons, filling our hearts with food and gladness." Acts 14:17

Mustard Cabbage and Franks

A good lunch or supper dish.

8 Cups finely shredded cabbage	1 Lb. frankfurters
$\frac{1}{2}$ Cup water	1 Recepte mustard sauce
1 tsp. salt	

Place cabbage, water, and salt in saucepan; top with frankfurters; cover. Bring to a boil; cook over medium heat 12-15 minutes, or until cabbage is tender; drain.

Mustard Sauce:

Melt 2 Tbsp. butter or margarine, blend in 1 Tbsp. flour, 1 Tbsp. prepared mustard, 2 tsp. sugar, and $\frac{1}{2}$ tsp. salt. Combine $\frac{1}{2}$ cup water with $\frac{1}{4}$ cup vinegar and gradually stir into mustard mixture. Cook and stir until thick; add $\frac{1}{4}$ cup chopped sweet pickle, 2 Tbsp. mayonnaise or salad dressing and 4 dashes tabasco sauce; mix well. Serve cabbage topped with frankfurters, with sauce poured over. Makes 6-8 servings.

Ruth J. Collins

Casseroles

Paella a la Balenciana

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| 3 Tbsp. oil | 3 Red pimentos |
| 1 Pound chicken, diced | $\frac{3}{4}$ Pound whiting, cod or hake |
| 1 Pound pork, diced | 1 Pound mussels |
| 1 Onion, chopped | 1 Crayfish or lobster |
| 3 Ripe tomatoes, chopped | $\frac{1}{2}$ Pound shrimps |
| $1\frac{1}{2}$ Pounds rice | 1 tsp. salt |
| $\frac{1}{2}$ Pound Kidney beans | $\frac{1}{2}$ tsp. pepper |
| $\frac{1}{2}$ Pound peas (1 omit these) | Pinch of saffron |
| 12 Artichoke hearts | Crushed garlic (optional) |

Heat oil in deep pan and add chicken and pork. Add onion and cook until golden brown. Add tomatoes, cook for a few minutes, then add rice and simmer for 10 minutes. (Add kidney beans, peas and artichoke hearts and let these cook for a while with the meat). Add pimento and small pieces of fish or seafood. Season to taste and boil for 8 minutes, then simmer for 10 minutes more. Add saffron and rice. Measure $\frac{1}{2}$ cup water for each cup of rice and add. When rice is cooked and all the water has been absorbed, leave the paella in the oven for 5 minutes to give it a nice golden color. Let stand a few minutes before serving.

Mimi Wolfe

*"Better is a dinner of herbs where love is, than a stalled ox
and hatred therewith."*

Proverbs 15 : 17

Casserole 52

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| 1 Lb. ground beef | 1 pkg. (8 oz.) noodles |
| 1 Clove garlic (minced) | 6 Scallions or small onion |
| Salt & pepper | 2 $\frac{1}{3}$ oz. pkg. cream cheese |
| 1 tsp. sugar | 1 Box sour cream |
| 2 Cans tomato sauce (Hunt's) | $\frac{1}{2}$ Cup cheddar cheese |

Brown meat - add garlic, salt, pepper, sugar and sauce. Cover and cook for 20 minutes. Cook noodles. Chop onion and mix with cream cheese and sour cream.

In casserole put $\frac{1}{3}$ noodles, $\frac{1}{3}$ cream mixture, $\frac{1}{3}$ meat sauce, repeat. Sprinkle cheddar cheese on top.

Bake for 20 minutes (350 degrees).

Anita Kulisek

