

CASSEROLES



CHICKEN CASSEROLE

Donna Browning

1 whole chicken, boiled & boned	1 ½ c. broth
8 oz. cream cheese	2 cans cream of chicken soup
1 stk. butter	1 pkg. stove top dressing

Cut chicken into bite size pieces and place in bottom of 9 x 13 inch pan. Mix softened cream cheese and soup. Pour over chicken. Mix Stove Top and spices with butter and broth. Spread over chicken. Bake at 350° for 40 minutes.

MAN PLEASING CASSEROLE

Donna Browning

1 lb. ground beef	1-8 oz. pkg egg noodles
1 tbsp. onion flakes	8 oz. sour cream
½ jar pasta sauce	Mozzarella or cheddar cheese, shredded

Brown hamburger and onion flakes, drain; add pasta sauce. Boil egg noodles in salt water until tender, drain; stir in sour cream. Put noodles in 9 x 9 inch baking dish. Cover with meat mixture and sprinkle with cheese. Bake at 350° for 25 minutes

ENCHILADA RICE CASSEROLE (Diabetic)

Mary Dawn Elven

1-16 oz pkg. ground turkey breakfast sausage	½ can Rotel tomatoes
1 onion, diced	1-3 oz can green chilies
1 tbsp. minced garlic	1 pkg. dry taco or enchilada mix
1 can Brooks Just for Chilli tomatoes	3 c. cooked rice
	4 oz. shredded cheese

Spray pan with no stick Pam. Brown turkey. Add onion and garlic, cook until onion is tender. Add remaining ingredients. Put in pan, top with cheese and bake at 350° for 25-30 minutes. Serves 4. (4 protein, 1 vegetable, 1 1/2 bread.)

CHILI RELLANO CASSEROLE

Lila Bailey

4 oz. can diced green chilies, drained	2/3 cup evaporated milk
1/2 lb. Monterey Jack cheese, grated	1/2 tsp. salt
1/2 lb. sharp cheddar cheese, grated	1/2 tsp. pepper
4 eggs, separated	1 tbsp. flour

Combine cheeses and chilies. Put them in a 8 x 12 x 2 inch greased casserole. Beat egg whites until stiff. Blend egg yolks, milk, flour, salt and pepper. Add egg whites. Pour over cheese and chilies using a fork to ooze it through. Bake 60 minutes or until knife blade comes out clean in a 350° oven. This can be prepared ahead and refrigerated before baking.

HOT TACO RICE

Susie Cochran

1 lb. ground beef	1-8 oz. can tomato sauce
1 onion chopped	1 chicken bouillon cube
1 1/2 c. medium salsa	1 1/2 c. minute rice
Garnishes:	
Chopped tomatoes	Tortilla chips
Sour cream	Sliced ripe olives
Shredded cheddar cheese	

Brown beef and onion in skillet. Drain off any grease. Add salsa, tomato sauce and bouillon cube. Bring to boil. Reduce heat, cover and simmer for 5 minutes. Meanwhile, prepare rice as directed on package. Serve beef mixture over rice; top with garnishes. Serves 4.

SANTA FE CASSEROLE BAKE

Beth Falkenberg

1 lb. lean ground beef	1 can diced green chilies
1 pkg. taco seasoning	1-11 oz. pkg. corn or tortilla chips
2 c. chicken broth	2 c. grated cheese
1/4 c. flour	1/2 c. sliced green onions with tops
1 can fat-free sour cream	

In medium skillet, brown meat and stir until crumbly; drain. Add taco seasoning. In small bowl, combine broth and flour. add to meat mixture, bring to a boil to slightly thicken liquid. Stir in sour cream and chilies, blend well. In 9 x 13 inch lightly greased baking dish, place 1/2 of the chips. Top with 1/2 of the beef mixture, 1/2 of the cheese and 1/2 of the green onions. Repeat layers, ending with green onions. Bake uncovered at 375° for 20 minutes. Let stand 5 minutes before serving.

BAKED MACARONI & CHEESE

Aimee Elven

1-7 oz pkg. macaroni	½ c. milk
½ c. butter	2 tbsp. flour
1 c. Velveta cheese grated	¼ tsp. salt & pepper

Cook macaroni as directed. Melt butter over low heat and sift in flour to form a smooth paste. Add milk, stirring constantly. Add salt and pepper and cook until thickened. Place drained macaroni in greased dish. Mix 1/2 cup cheese into sauce and pour over macaroni. Sprinkle top with remaining cheese. Bake at 300° for 20 to 25 minutes. Serves 6 to 8.

GABBAGE CASSEROLE

Marlene Parret

Brown 1 pound ground beef. Drain and retain 1/2 cup meat. Mix together with 1(14 oz.) can Franco American Spaghetti and 1 can cream of mushroom soup. Sprinkle remaining browned beef over top. Bake 30-45 minutes at 350° until bubbly and browned. One more good way to fix ground beef.

SEVEN LAYER DINNER

Nancy Elven

Place 1 box macaroni (uncooked) in bottom of a casserole dish

1-8 oz. can English peas*	1 1/2 to 2 lb. lean ground chuck, uncooked
1-8 oz. can whole kernel corn*	1-8 oz. can tomato sauce
1 sm. onion, chopped	
1 sm. green pepper, chopped	* (include juice)

Put each ingredient in a layer at a time. Bake in preheated oven at 350° for 1 hour, the last 30 minutes, uncovered.

ENCHILADA CASSEROLE

Juanita Porter
Debra Hendrix

Enchilada sauce mix	Corn chips on bottom and top
Tomato paste & 3 cans water	Hamburger and onion
Cream of mushroom soup	Cheese on top
Refried beans with green chilies	

Brown hamburger and onion. Add sauce mix, tomato paste and water, mushroom soup and refried beans. Put a layer of chips in a 9 x 13 inch pan, top with meat mixture. Add more chips and top with cheese. Bake at 350° for 30 minutes.

BEEF 'N BEAN SUPPER DISH

Martha Billey

1 lb. ground beef	½ c. catsup
1 medium sliced onion	½ tbsp. Worcestershire sauce
½ tsp. salt	2 tbsp. brown sugar
¼ tsp. pepper	1 tbsp. vinegar
3 ¼ c. (1 lb. 12 oz. can) pork & beans	¼ tsp. Tabasco sauce

In large fry pan, brown ground beef and onions; drain excess fat. Add remaining ingredients; mix well. Simmer, covered for 20 to 30 minutes until flavors are well blended. Serve hot. 4 to 6 servings.

EASY CASSEROLE

Betty Greenlee

2 lb. lean ground chuck	1 can cream of chicken soup
1 onion	1 pkg. Tater Tots
1 can cream of celery soup	Grated cheese

Crumble meat in bottom of baking dish. Sprinkle on diced onion. Pour on the cans of soup, undiluted. Cover with Tater Tots. Sprinkle on grated cheese. Bake at 350° for 1 hour.

SAUSAGE & BROCCOLI CASSEROLE

Gertrude Crittenden

1 lb. sausage	¾ c. sour cream
2 eggs, beaten	½ c. mayonnaise
2 c. soft bread crumbs	2 tsp. prepared mustard
1-8 oz. can water chestnuts	1 tsp. dried parsley
1-10 oz. pkg. frozen broccoli, cooked and drained	

Cook sausage until brown. Mix eggs, bread crumbs, water chestnuts, broccoli and sausage. Mix well. Turn mixture into 8 x 8 inch dish. Bake 350° for 35 minutes. Combine sour cream, mayonnaise, mustard and spread over top. Bake 5 to 7 minutes more and sprinkle parsley over top.

MEXICAN CASSEROLE

Peggy Crittenden Yearout

1 sm. onion	2 lb. hamburger, cook and drain
Add:	
1 can cream of mushroom soup	1 can enchilada sauce, mild
1 can cream of chicken soup	1 small can green chilies, chopped fine
1 can canned milk	1 sack small corn chips

Heat until hot (except chips) all of foregoing ingredients. Pour corn chips into a large 10 x 13 inch baking dish; pour the mixture over the top of chips. Grate longhorn cheese over this. Bake in oven until the cheese melts.

ITALIAN CASSEROLE

Ida Bonita Mahannah

1 ½ - 2 lb. hamburger
1 med. onion, chopped
12 oz. pkg. frozen egg noodles

2 cans Chef Boy-ar-dee pizza sauce with
cheese
8 oz. mozzarella cheese

Brown meat and onion. Layer noodles, meat, sauce, grated cheese - twice in deep casserole.
Bake 400° for 10 minutes.

HURSH'S LASAGNA

Carol Flynn Hursh

1 c. chopped onion
2 large cloves of garlic, minced
1 ½ lb. ground beef
2 cans tomato soup

½ c. water
2 tsp. vinegar
2 tsp. oregano

Brown ground beef. Add other ingredients and simmer 30 minutes, stir occasionally. In baking dish alternate layers of this sauce, cooked lasagna noodles (large package), cottage cheese, mozzarella cheese, and Parmesan cheese. Bake for 30 minutes at 350°.

ITALIAN LASAGNA

Jevlyn Stockhaus

1 lb. ground beef
1 envelope Italian-style spaghetti sauce mix
1-6 oz. can tomato paste
2 ½ c. water

1-8 oz. pkg. lasagna wide noodles
1 c. cottage cheese
¼ c. Parmesan cheese
¼ lb. mozzarella cheese, cut into thin slivers

Turn on oven to 350°. Cook meat in skillet; drain. Add water, envelope of Italian style spaghetti sauce and paste. Let simmer for 10 minutes. Stir often. Cook noodles as directed on package; drain. Cover with cold water. Drain noodles. In greased pan, 9 x 13 inch, put a layer of meat and sauce on the pottom, don't put a whole lot. Then a layer of noodles, a regular amount of meat sauce, and a layer of cottage cheese. Repeat layers until the ingredients run out, sprinkling a layer of Parmesan cheese over every layer of meat. End with layer of sauce. Put mozzarella cheese on top. Bake for 30 minutes.

CHICKEN TORTILLA CASSEROLE

Peggy Yearout

1-3 lb. fryer
2 tbsp. butter
1 c. milk

1-10 oz can tomatoes and
green chilies
½ c. chopped onion
1 ½ tbsp. flour

½ c. chicken broth
12 6-inch corn tortillas
½ lb. grated cheddar
cheese

Stew chicken and cut into bite size pieces. Saute onion in butter over low heat, stir in flour and cook for 2 or 3 minutes; stir in milk and broth, cook until it thickens, add the can of tomatoes and green chilies. Tear tortillas into pieces. Butter a 3-quart baking dish, layer chicken and then tortilla pieces, a layer of sauce and then a layer of cheese. Bake uncovered at 350° for about 30 minutes. Serves 6.

CHICKEN & PIMIENTO CASSEROLE

Marilyn Wolf

1 stewing chicken, cooked and cooled

Take fat from broth. Remove meat from bones and cut into bite sized pieces. Thicken broth as for gravy. Add:

4-5 hard boiled eggs, chopped
2 ½ c. dried bread cubes

1 sm. jar pimientos, cut fine

Pour into a 9 x 13 inch pan. Bake 40 minutes or until bubbly and lightly brown. Mama liked to take this to church socials.

CHICKEN RICE CASSEROLE

Betty Greenlee

1 cut-up chicken
(skinned if desired)
salt & pepper
1 c. uncooked rice
1 can cream of chicken soup

1 can cream of mushroom soup
1 can cream of celery soup
3 cans water
1 sm. chopped onion

Stir together in large casserole dish: soups, water, rice and onion. Push pieces of chicken down into mixture until covered. Cover dish and bake at 375 degrees for ½ hour, then at 350 degrees for 1 ½ to 2 hours, until done. Remove lid and cover top of casserole with bread cubes or crumbs. Brown at 400 degrees, approximately 5 minutes.

CAMPERS CASSEROLE

Janice Wilt

1 pkg. chicken dinner (rice, vermicelli and cheese sauce)	1 can mushroom soup (undiluted)
2 tbsp. oil	1 tbsp. parsley flakes
1 can boned chicken	

In large skillet, brown rice from package in oil. Slowly pour 3 ½ cups boiling water into skillet; stir; add contents of sauce envelope, boned chicken and soup; stir; cover and simmer until liquid is absorbed and rice is tender – about 15 minutes. Serves 5.

7 LAYER CASSEROLE

Nellie Messner

1 c. cooked rice	½ c. chopped onions & green peppers, each
salt & pepper	¾ lb. hamburger, uncooked
1 can whole kernel corn	4 strips bacon
2 – 6 oz. cans tomato sauce	2 qt. casserole
¾ c. water	

Put in pan in layers with hamburger on top with second can tomato sauce and ¼ c. water on top. Stripe with bacon. Bake 1 hour at 350 degrees, uncover and bake for 30 minutes longer.

BROCCOLI & CORN CASSEROLE

Nellie Messner

1 – 16 oz. can cream style corn	into crumbs
1 – 10 oz. pkg. frozen chopped broccoli, cooked and drained	¼ c. chopped onion
1 egg, beaten	5 tbsp melted butter, divided
dash pepper	1 c. bread crumbs
½ pkg. soda crackers, rolled	1 qt. casserole

Bake 350 degrees, 35 to 40 minutes. Serves 6 to 8.

TATER TOT CASSEROLE

Trudy Supon Hurst

1 lb. hamburger	1 tbsp. minced onion flakes
1 can cheddar cheese soup	1 sm. Pkg. Tater Tots

Brown hamburger and drain any excess grease. Put hamburger in bottom of casserole dish. Sprinkle onion flakes on hamburger. Pour unprepared soup over hamburger. Put frozen Tater Tots over the soup. Bake at 325 degrees until Tater Tots are cooked.

DELICIOUS SQUASH CASSEROLE

Peggy Yearout

1 pkg. – 8 oz. stuffing mix	1 c. cream of chicken soup (undiluted)
½ c. butter, melted	1 c. sour cream
2 lb. yellow summer squash (6 c. sliced)	1 c. grated carrot
½ lg. onion, sliced	

Combine stuffing mix with melted butter. Press half of it into a buttered 8x12 inch baking dish. Lightly steam squash and onion until barely cooked. Drain very very well. Combine soup, sour cream and carrots. Fold in cooked squash and onion; spoon mixture over the stuffing mix, and top with remaining stuffing mix. Bake at 350 degrees until stuffing mix begins to brown, about 30 minutes.

GREEN BEAN CASSEROLE

Ila Greenlee

2 cans green beans, drained	1 c. onion rings
1 can mushroom soup	½ c. milk

Mix beans, soup, milk and ½ can onion rings (crushed) into casserole. Place remaining whole onion rings on top of casserole. Bake 25 minutes at 350 degrees.

FIVE BEAN CASSEROLE

Avis Crittenden Cheramy

1 can pork & beans, drained	1 ½ c. chopped celery
1 can red beans, drained	1 ½ c. chopped onions
1 can yellow wax beans, drained	½ tsp garlic
1 can green beans, drained	1 ½ c. brown sugar
1 pkg. frozen lima beans	1 c. catsup
1 ½ c. chopped green pepper	bacon strips

Combine ingredients in large glass flat casserole. Add bacon strips on top. Bake approximately 1 hour at 350 degrees.

TACO PIZZA

Lisa Elven

1 lb. ground beef	1 pt. sour cream
1 bag Tostita Chips	1 can chili beans
1 – 8 oz. jar Taco sauce	1 sm. pkg. shredded mozzarella cheese
1 can cream of mushroom soup	1 sm. pkg. shredded cheddar cheese

Crush chips and spread ½ in bottom of 8 x 11 inch greased baking pan. Brown and drain ground beef. Mix together taco sauce, sour cream, soup, beans and ground beef. Place ½ of this mixture over chips in baking pan. Layer on shredded cheeses. Then rest of meat mixture. Top with rest of chips. Bake uncovered for 30 minutes at 350 degrees.

ONE DISH CHICKEN & RICE BAKE

Becky Whicker

1 can cream of mushroom soup
1 c. water
¾ c. white rice
¼ tsp. paprika

1/8 tsp. pepper
4 skinless, boneless, chicken
breast halves (about 1 lb.)

Preheat oven to 375 degrees. In a 2 qt. shallow baking dish mix soup, water, rice, paprika and pepper. Place chicken on rice mixture. Sprinkle with additional paprika and pepper. Cover. Bake at 375 degrees for 45 minutes or until chicken is no longer pink and rice is done. Serves 2 – 4.