



Casseroles

HOME SERVICE DEPARTMENT
ROCHESTER GAS & ELECTRIC

89 EAST AVENUE
ROCHESTER 4, N. Y.



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- | | |
|--|---|
| <p>CASSEROLE SAUCES.....2</p> <p>CHEESE</p> <p style="padding-left: 20px;">Cheese Fondue.....14</p> <p style="padding-left: 20px;">Cheese Strata.....10</p> <p style="padding-left: 20px;">Macaroni and Cheese.....14</p> <p style="padding-left: 20px;">Macaroni Loaf.....14</p> <p>EGG</p> <p style="padding-left: 20px;">Asparagus and Egg.....19</p> <p style="padding-left: 20px;">Dixie.....18</p> <p style="padding-left: 20px;">Macaroni and Egg.....18</p> <p style="padding-left: 20px;">Stuffed Egg Treat.....19</p> <p>FISH</p> <p style="padding-left: 20px;">Chopstick Tuna.....21</p> <p style="padding-left: 20px;">Clam Corn Bake.....16</p> <p style="padding-left: 20px;">Mushroom Crabmeat.....16</p> <p style="padding-left: 20px;">Oysters, Scalloped.....17</p> <p style="padding-left: 20px;">Tuna Florentine.....23</p> <p style="padding-left: 20px;">Tuna Fish and Potato Chip..15</p> <p style="padding-left: 20px;">Tuna Noodle.....15</p> <p style="padding-left: 20px;">Salmon Loaf.....16</p> <p style="padding-left: 20px;">Seafood Newburgh, Baked...17</p> <p style="padding-left: 20px;">Seafood Salad, Baked.....15</p> <p style="padding-left: 20px;">Shrimp, Florida.....17</p> <p>MEAT</p> <p style="padding-left: 20px;">Bacon-Macaroni Casserole...22</p> <p style="padding-left: 20px;">Beef and Lima.....5</p> <p style="padding-left: 20px;">Beef Straganoff.....4</p> <p style="padding-left: 20px;">Chipped Beef and Corn Pudding.7</p> <p style="padding-left: 20px;">Chipped Beef Delight.....6</p> <p style="padding-left: 20px;">Chop Suey.....9</p> <p style="padding-left: 20px;">Country.....5</p> <p style="padding-left: 20px;">Ham-Asparagus Casserole...23</p> | <p style="padding-left: 20px;">Ham Broccoli Divan.....10</p> <p style="padding-left: 20px;">Ham Cabbage Quickie.....5</p> <p style="padding-left: 20px;">Ham-Cheese Bake.....10</p> <p style="padding-left: 20px;">Ham and Potatoes, Scalloped.10</p> <p style="padding-left: 20px;">Ham and Tomato Risotto.....11</p> <p style="padding-left: 20px;">Hungarian Goulash.....8</p> <p style="padding-left: 20px;">Lasagna, Baked.....3</p> <p style="padding-left: 20px;">Liver Italian Style.....8</p> <p style="padding-left: 20px;">Luncheon Bean Quickie.....11</p> <p style="padding-left: 20px;">Macaroni and Meat.....6</p> <p style="padding-left: 20px;">Meat Pie.....3</p> <p style="padding-left: 20px;">Pork and Apple Pie.....7</p> <p style="padding-left: 20px;">Red and Green.....7</p> <p style="padding-left: 20px;">Rice and Veal.....8</p> <p style="padding-left: 20px;">Robinson Crusoe.....9</p> <p style="padding-left: 20px;">Spanish Limas.....9</p> <p style="padding-left: 20px;">Spanish Noodles.....4</p> <p style="padding-left: 20px;">Spanish Rice.....4</p> <p style="padding-left: 20px;">Southern Luncheon.....11</p> <p style="padding-left: 20px;">Stuffed Eggplant.....22</p> <p style="padding-left: 20px;">Tamale Pie.....6</p> <p>MEATLESS</p> <p style="padding-left: 20px;">Apples and Sweet Potatoes,
Scalloped.....20</p> <p style="padding-left: 20px;">Lima Beans Au Morney.....23</p> <p style="padding-left: 20px;">Rice, Italian Baked.....20</p> <p style="padding-left: 20px;">Spinach Fromage.....20</p> <p>TURKEY AND CHICKEN</p> <p style="padding-left: 20px;">Chicken Almondine.....13</p> <p style="padding-left: 20px;">Chinese Chicken.....12</p> <p style="padding-left: 20px;">Club Chicken.....21</p> <p style="padding-left: 20px;">Turkey Corn Scallop.....12</p> <p style="padding-left: 20px;">Turkey, Ham and Mushroom...12</p> <p style="padding-left: 20px;">Turkey Mornay.....13</p> <p style="padding-left: 20px;">Turkey Rice.....13</p> |
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SAVE TIME WITH CASSEROLE DINNERS!

Turn a casserole dinner into an oven meal. Steam a frozen or fresh vegetable in a covered casserole and bake a dessert and bread, rolls, muffins or biscuits at the same time.

Have casseroles in your freezer in aluminum foil or other suitable containers ready to pop in the oven at a moment's notice.

LET YOUR AUTOMATIC EQUIPMENT HELP!

Prepare dishes in the morning, place in refrigerator all ready to put in the oven and have piping hot for dinner --- or better yet, make use of the automatic clock on your range to have your dinner baked just when you want it!

?? TO COVER OR NOT TO COVER ??

COVER -- When a majority of the ingredients are raw or only partly cooked, the casserole should be covered for at least a part of the cooking time.

DO NOT COVER -- When leftovers or cooked foods are used in a casserole, it is seldom necessary to use a cover.

Occasionally use an edible cover for the casserole. Biscuit, pastry or mashed potato may double as a cover, as well as a tasty addition.

CASSEROLE SAUCES

MEDIUM CREAM SAUCE

- | | |
|-------------------------|-------------------|
| 2 T butter or margarine | Few grains pepper |
| 2 T flour | 1 c milk |
| $\frac{1}{2}$ t salt | |

1. Melt butter, add flour, salt and pepper and cook 1 minute.
2. Add milk and bring just to the boiling point. Keep hot in double boiler over hot water.

CHEESE SAUCE

- | | |
|-------------------------------|--------------------------|
| $\frac{3}{4}$ c grated cheese | 1 t Worcestershire sauce |
| Few grains of cayenne pepper | 1 c medium Cream Sauce |

1. Combine these ingredients. Heat. Serve over vegetables.

CREAM SAUCE MIX

- | | |
|-----------------------------|-------------------------|
| 2 c non-fat dry milk solids | 1 c butter or margarine |
| 1 c all-purpose flour | |

1. Combine dry milk solids with flour.
2. Cut in butter with pastry blender until of consistency of fine cornmeal.
3. Store in covered container in refrigerator.

TO MAKE 1 CUP CREAM SAUCE

Thin Sauce - $\frac{1}{4}$ c firmly packed mix plus 1 c cold water

Medium Sauce - $\frac{1}{2}$ c firmly packed mix plus 1 c cold water

Thick Sauce - $\frac{3}{4}$ c firmly packed mix plus 1 c cold water

1. To cream sauce mix add water while stirring.
2. Cook until thickened, stirring constantly. Season to taste with salt and pepper.

CREAM SOUP SAUCE

Blend 1 can ($1\frac{1}{4}$ c) condensed cream soup with $\frac{1}{2}$ c milk.

DID YOU KNOW THAT -

- 1 c instant rice is 2 c cooked
- 1 c uncooked rice is 3 c cooked
- 1 c uncooked macaroni is 2 c cooked
- $\frac{1}{2}$ lb or $2\frac{1}{2}$ c uncooked spaghetti is $1\frac{1}{2}$ qt cooked

TO COOK RICE

1. Use a large saucepan with tight fitting cover.
2. To 1 c rice, add 3 c boiling water and 1 t salt.
3. When mixture comes to the boiling point, turn burner low and cook 10 minutes.
4. Remove from heat and let stand 10 minutes more.

MEAT CASSEROLES

BAKED LASAGNA

- 1-8 oz pkg broad lasagna noodles (4 c) *
- 1 lb ground beef
- 2 T fat or drippings
- 2 cloves garlic, crushed
- $\frac{1}{4}$ c minced onion
- 1-8 oz can tomato sauce
- 1 lb-4oz can tomato puree ($2\frac{1}{2}$ c)

Temp: 375^oF Time: 25 min.

- $1\frac{1}{2}$ t salt
- $\frac{1}{4}$ t pepper
- $1\frac{1}{2}$ t ground oregano
- $\frac{1}{2}$ lb ricotta cheese *
(Italian style cottage cheese)
- $\frac{1}{2}$ c grated Parmesan cheese

1. Cook noodles in boiling salted water for 20 minutes, or until tender. Drain.
2. Brown ground beef in fat with garlic and onion.
3. Add tomato sauce, puree, salt, pepper and oregano.
4. Cover and simmer 15-20 minutes, or until slightly thickened.
5. Fill a shallow 2 qt greased casserole with alternating layers of noodles, cheese and tomato-meat mixture. Bake uncovered in preheated oven. Cut in squares to serve.

* *Or use broad noodles and cottage cheese.*

MEAT PIE

- 2 c diced cooked meat
- 2 c leftover gravy *
- 1 c cooked peas or carrots
- 1 onion, minced

Temp: 450^oF Time: 12-15 min.

- 1 t Worcestershire sauce
- Salt and pepper
- Pastry or biscuit dough

1. Combine meat, gravy, vegetables and seasonings. Heat.
2. Place in greased $1\frac{1}{2}$ qt casserole. Cover with pastry or rounds of biscuit dough cut with doughnut cutter.
3. Bake in preheated oven until crust is brown.

* *If there is no leftover gravy, use $\frac{1}{4}$ c fat, $\frac{1}{4}$ c flour and 2 bouillon cubes dissolved in 2 c boiling water. Make as for cream sauce.*

Meat pie can also be topped with leftover mashed potatoes which have been whipped up with an egg. Bake until brown.

BEEF STROGANOFF

Temp: 350°F Time: 1¼ hrs.

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|--|--------------------------|
| 1 diced onion | 1 can tomato paste |
| 1/3 c fat | 1 c dairy sour cream |
| 2 lbs chuck or shoulder
beef cut in thin slices | 1 t salt |
| 1 lb sliced mushrooms | 1/8 t pepper |
| 1 can condensed tomato soup | 1 t Worcestershire sauce |

1. Cook onion in fat until transparent.
2. Add meat and mushrooms and cook until brown.
3. Combine rest of ingredients; pour over steak mixture. Bake covered in preheated oven, or cover and simmer for 1 hour on top of range.
4. Serve in Olive Rice Ring.

OLIVE RICE RING

Temp: 350°F Time: 15-20 min.

- | | |
|-------------------------|---------------------------|
| 5 oz box precooked rice | 1¾ c water |
| ¾ t salt | 1 c sliced stuffed olives |

1. Combine rice, salt and water. Cover and bring to a full boil. Turn off heat and let stand 10 minutes.
2. Add sliced olives and pack into a well-greased 9" ring mold. Bake in preheated oven.
3. Unmold on platter. Fill center with Beef Stroganoff or any creamed mixture.

SPANISH NOODLES

Temp: 350°F Time: 1 hr.

- | | |
|-----------------------|---------------------------|
| 2 slices bacon, diced | 1 onion, diced |
| ½ lb ground beef | 1 lb 4 oz can tomatoes |
| 4 c uncooked noodles | ½ c chili sauce |
| 1 green pepper, diced | Salt and pepper to season |

1. Cook bacon until brown.
2. Add meat and cook until slightly browned.
3. Add rest of ingredients, cover closely and bake in preheated oven.

SPANISH RICE

Substitute ½ c uncooked rice for the noodles and 1 T Worcestershire sauce for the ½ c chili sauce in the Spanish Noodles.

If desired, ½ lb chopped leftover beef, veal, or pork may be used. Brown in bacon fat.

Note: Spanish Rice or Noodles may be cooked on top of the range in a tightly covered pan for 40 minutes. Do not remove cover during cooking.

COUNTRY CASSEROLE*Temp: 375°F Time: 25 min.*

2 c diced cooked ham

 $\frac{1}{2}$ c milk

6 hard cooked eggs

2 c grated sharp cheese

1-6 oz can mushrooms,
drained

2 t Worcestershire sauce

1 can condensed cream of
celery soup

Few drops Tabasco sauce

 $\frac{3}{4}$ c dry bread crumbs

1 T melted butter

1. Arrange alternate layers of ham, eggs, and mushrooms in 2 qt greased casserole.
2. Combine soup and milk. Add cheese, Worcestershire sauce and Tabasco sauce. Pour over mixture in casserole.
3. Mix crumbs and butter, sprinkle over top.
4. Bake uncovered in preheated oven. Serves 6.

BEEF AND LIMA CASSEROLE*Temp: 450°F Time: 30 min.*

2 c cooked lima beans

 $1\frac{1}{2}$ t salt2 c cooked beef or corned
beef

2 t sugar

1 c sliced onions

1 t prepared mustard

3 T flour

 $2\frac{1}{2}$ c tomatoes

2 T butter or drippings

1. Arrange lima beans, meat and onions in 2 qt greased casserole dish.
2. Combine flour, salt, sugar and mustard. Add to tomatoes and pour over mixture in casserole.
3. Dot with butter or drippings and bake uncovered in preheated oven.

HAM-CABBAGE QUICKIE*Temp: 350°F Time: 30 min.*

1 qt shredded cabbage

2 c hot milk

 $\frac{1}{4}$ c flour $\frac{1}{2}$ c grated sharp cheese

2 c diced cooked ham

1. Cook cabbage 5 minutes in boiling salted water. Drain.
2. Place half of cabbage in a greased 2 qt casserole and sprinkle with flour.
3. Add layer of ham and cover with remaining cabbage.
4. Add milk and top with cheese.
5. Cover and bake in a preheated oven. Remove cover for last 5 minutes.

A product which brings out the natural flavor in foods is mono-sodium glutamate - commercially sold as Accent. Try $\frac{1}{4}$ - $\frac{1}{2}$ t in any meat or vegetable casserole.

MACARONI AND MEAT EN CASSEROLE

Temp: 350°F Time: 1 hr.
Then: 15 min.

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|----------------------------|--------------------|
| 1 c uncooked ring macaroni | 1½ t salt |
| ½ onion, finely chopped | 1/8 t pepper |
| 1 pimiento, finely chopped | 1½ lbs ground-beef |
| 2 c tomatoes | 1 c grated cheese |
| 1 green pepper, chopped | |

1. Cook macaroni until tender, in boiling salted water. Drain thoroughly.
2. Add onion, pimiento, tomatoes, green pepper, salt and pepper.
3. Arrange macaroni mixture and meat in alternate layers in a greased 2 qt casserole.
4. Bake uncovered for 1 hour in a preheated oven.
5. Sprinkle with cheese and return to the oven for 15 minutes.

TAMALE PIE

Temp: 350°F Time: 30 min.

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|-------------------------|-------------------------|
| 3 c boiling water | 1 onion, chopped |
| 1½ t salt | 1 green pepper, chopped |
| 1 c cornmeal | 1 lb ground beef |
| 1 c ripe olives | 2 c tomatoes |
| 2 T butter or margarine | 1 t chili powder |

1. Add 1 t salt to the boiling water and slowly stir in the cornmeal. Cook for 30 minutes.
2. Add ripe olives which have been stoned and diced. Chill.
3. Melt butter, add onion, green pepper and meat, and brown well.
4. Add tomatoes, chili powder and remaining salt. Cook 10 minutes.
5. Place half of cornmeal mush in greased 2 qt casserole, add cooked meat and cover with remaining cornmeal.
6. Bake uncovered in preheated oven. Serve hot.

CHIPPED BEEF DELIGHT

Temp: 375°F Time: 30 min.

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|---|------------------------------------|
| 6 oz box or 3 c wide noodles,
uncooked | 1 small can mushrooms,
sliced |
| ¾ c sharp cheddar cheese,
grated | 3 T chopped pimiento |
| 2/3 c chipped beef | 2 c medium cream sauce
(page 1) |
| | Buttered bread crumbs |

1. Cook noodles in boiling salted water until tender, 9-10 min. Drain and place in greased 1½ qt casserole.
2. Add cheese, chipped beef, mushrooms, and pimiento to cream sauce. Pour over noodles. Stir slightly with a fork so sauce will run through noodles.
3. Top with buttered bread crumbs and brown in preheated oven. Serves 6.

CHIPPED BEEF AND CORN PUDDING

Temp: 350°F Time: 30-40 min.

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|------------------------------|-------------------------|
| $\frac{1}{2}$ c chipped beef | 2 eggs, well beaten |
| 2 T butter or margarine | $\frac{1}{2}$ c milk |
| $\frac{1}{2}$ diced pimiento | $\frac{1}{2}$ t salt |
| 2 c whole kernel corn | $\frac{1}{8}$ t paprika |
1. Shred beef, add to melted butter and cook until edges curl.
 2. Add rest of ingredients.
 3. Turn into a greased $\frac{1}{2}$ qt casserole and bake uncovered in a preheated oven.

PORK AND APPLE PIE

Temp: 350°F Time: 1 hr.
Then: 400°F Time: 20 min.

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|---|------------------------------------|
| $\frac{1}{2}$ lb shoulder pork, cut in 1" cubes | 1 c leftover gravy |
| 2 T flour | 4 medium apples, peeled and sliced |
| 1 t sage | $\frac{1}{2}$ recipe Baking Powder |
| $\frac{1}{2}$ t salt | Biscuit dough |
| 2 T diced bacon | |
1. Dredge pork with flour seasoned with sage and salt. Saute with bacon until brown.
 2. Place in casserole, add water and arrange apples on top. Cover and bake in preheated oven for 1 hour.
 3. Roll biscuit dough to fit top of casserole. Remove cover, top with dough and cut steam vents in dough. Bake 20 minutes.

RED AND GREEN CASSEROLE

Temp: 350°F Time: 45 min.

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|------------------------|----------------------------|
| 3 c soft bread crumbs | 3 eggs, well beaten |
| 1 c milk | 1 c chopped cooked spinach |
| $\frac{3}{4}$ t salt | 2 T diced pimiento |
| $\frac{1}{4}$ c butter | 1 c cubed cooked meat |
1. Combine bread crumbs, milk and salt.
 2. Melt butter, add with eggs, vegetables and meat to the first mixture.
 3. Pour into a greased casserole and bake uncovered in a preheated oven until just set.

Note: Chopped cooked asparagus may be substituted for the spinach.

To extract juice from an onion, cut a small piece from blossom end and scrape pulp with a spoon.

RICE AND VEAL CASSEROLE

4 veal or pork chops
 3 T drippings
 1 green pepper
 $\frac{1}{2}$ c uncooked rice

Temp: 325°F Time: 1½ hrs.

1 t salt
 6 slices onion
 1 lb 4 oz can tomatoes
 1 c boiling water

1. Brown chops in drippings.
2. Arrange in bottom of a greased casserole. Place a thick slice of green pepper on top of each chop.
3. Sprinkle rice over meat, add salt, onion and tomatoes.
4. Add boiling water. Cover and bake in preheated oven.

HUNGARIAN GOULASH

1 lb beef chuck
 1 lb veal or pork
 $\frac{1}{3}$ c flour
 1 t salt
 $\frac{1}{4}$ t pepper
 3 T fat or drippings

Temp: 325°F Time: 2½ hrs

3 T finely chopped onion
 2 T minced parsley
 $2\frac{1}{2}$ c boiling water
 $\frac{3}{4}$ c dairy sour cream
 1 t paprika
 Cooked noodles

1. Cut meat into 1" cubes. Roll in flour that has been mixed with salt and pepper. Brown in fat. Arrange in 2 qt greased casserole.
2. Add onion, parsley and water. Bake in preheated oven.
3. Last 20 minutes of baking add sour cream and paprika.
4. Serve with buttered noodles.

Note: $\frac{3}{4}$ c tomatoes can be used in place of sour cream, if desired.

LIVER ITALIAN STYLE

$1\frac{1}{4}$ lb beef or pork liver,
 sliced thin
 1-8 oz can tomato sauce
 1 clove garlic
 3 T flour

Temp: 350°F Time: 25-30 min.

Salt and pepper
 3 T butter, margarine or
 bacon drippings
 2 T prepared horseradish

1. Remove thin membrane from liver, if necessary. Place liver slices in a shallow dish and add tomato sauce. Add clove of garlic and allow to stand several hours in refrigerator.
2. Remove liver, saving sauce. Discard garlic. Coat liver with flour, sprinkle with salt and pepper, and brown well on both sides in melted fat, about 10 min. Transfer to heat-proof platter or shallow baking dish.
3. Combine horseradish and tomato sauce and pour over liver. Heat.

ROBINSON CRUSOE*Temp: 350°F Time: 1½-2 hr.*

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|--------------------------------|-------------------------|
| 1 T melted butter or margarine | 1 c sliced raw onions |
| 2 c sliced raw potatoes | 2 green peppers, sliced |
| 2 c chopped celery | 1 lb can kidney beans |
| 1 lb ground beef | 2 c canned tomatoes |
| 1 t Worcestershire sauce | Salt and pepper |

1. Pour melted butter or margarine into bottom of casserole dish.
2. Arrange potatoes in bottom, sprinkle with salt and pepper; cover with chopped celery.
3. Arrange meat on celery, sprinkle generously with salt, pepper and Worcestershire sauce.
4. Add onions, green pepper and kidney beans in separate layers, sprinkling each layer with salt and pepper. Cover with tomatoes.
5. Bake covered in preheated oven.

CHOP SUEY*Temp: 350°F Time: 1 hr.*

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|-------------------------|-----------------------|
| 2 T drippings | 1 small can mushrooms |
| 2 medium onions, diced | 1 c uncooked rice |
| 1 lb fresh pork or | 2 t salt |
| 2 c diced leftover meat | 4 bouillon cubes |
| 2 c celery, diced | 5 c water |
| 1 green pepper, diced | |

1. Melt drippings, add onions and meat, and cook until lightly browned.
2. Add celery, pepper, mushrooms, washed rice, salt and bouillon cubes dissolved in water. Bake in covered casserole in preheated oven or cook covered on top of range for 40-45 minutes.

SPANISH LIMAS*Temp: 350°F Time: 45 min.*

- | | |
|-----------------------|--------------------------|
| 1 onion, chopped | ½ t salt |
| 1 green pepper, diced | ¼ t pepper |
| 2 T drippings | 1 t Worcestershire sauce |
| 2 c cooked tomatoes | 6 shoulder pork chops or |
| 2 c cooked lima beans | bacon strips |

1. Saute onion and green pepper in drippings. Add tomatoes and simmer 10 minutes.
2. Add beans and seasonings. Cook 20 minutes.
3. Place in greased 2 qt casserole, with pork chops on top.
4. Bake uncovered in preheated oven.

HAM BROCCOLI DIVAN

Temp: 400°F Time: 25 min.

- | | |
|--|----------------------------------|
| 2 lbs broccoli, cooked | 1 t grated onion |
| 6 slices cooked ham, $\frac{1}{4}$ " thick | $\frac{2}{3}$ c grated cheese |
| $\frac{1}{4}$ c butter or margarine | $\frac{1}{2}$ T prepared mustard |
| $\frac{1}{4}$ c flour | $\frac{3}{4}$ t salt |
| 2 c milk | Dash of cayenne pepper |

1. Place cooked broccoli in bottom of a shallow baking dish. Arrange ham slices over broccoli.
2. Melt butter or margarine. Add flour and stir in milk and onion. Cook until smooth. Add cheese and cook, stirring constantly, until cheese is melted. Stir in mustard, salt, and cayenne pepper.
3. Pour mustard cheese sauce over ham and broccoli. Bake uncovered in preheated oven.

Note: Green beans or asparagus may be used in place of broccoli. Sliced cooked turkey may be used in place of ham.

HAM-CHEESE BAKE

Temp: 400°F Time: 25 min.

- | | |
|-----------------------------|------------------------|
| 12 slices bread | 2 eggs, beaten |
| 6 slices cheese | 1 t salt |
| 6 thin slices cooked ham or | $\frac{1}{8}$ t pepper |
| 1 small can deviled ham | Grated cheese |
| 2- $\frac{2}{3}$ c milk | |

1. Make sandwiches of bread, cheese, and ham, spread with mustard if desired, and place in 6 greased individual casseroles or in a large baking dish.
2. Add milk to eggs with salt and pepper and pour over bread.
3. Sprinkle cheese over top. Bake uncovered in preheated oven. Serve immediately. Serves 6.

Note: Cheese Strata - use above recipe omitting the ham. This may be stored in refrigerator over night before baking.

SCALLOPED HAM AND POTATOESTemp: 350°F Time: $1\frac{1}{4}$ hr.

- | | |
|--------------------|------------|
| 5 slices ham | 3 T flour |
| 4 potatoes, sliced | 1 T butter |
| Salt and pepper | Milk |

1. Arrange ham and sliced potatoes in alternate layers in a greased casserole dish, sprinkling each layer with salt, pepper and flour.
2. Dot with butter and add enough milk so that it can be seen through top layer.
3. Cover and bake in a preheated oven. Remove cover last half hour.

Note: 1 tall can salmon, flaked, may be used in place of ham.

HAM AND TOMATO RISOTTO*Temp: 375°F Time: 30 min.*

$\frac{1}{4}$ c butter or margarine
 1 onion, chopped
 $\frac{3}{4}$ c uncooked rice

1 c diced, cooked ham
 $\frac{1}{2}$ c condensed tomato soup
 2 c chicken broth

1. Cook onion in butter until transparent. Add rice and cook until slightly browned.
2. Add remaining ingredients and bring to the boiling point.
3. Pour into greased casserole and bake covered in a preheated oven. Sprinkle top with 2 T Parmesan cheese before serving, if desired.

LUNCHEON BEAN QUICKIE*Temp: 375°F Time: 35-40 min.*

2 small cans baked beans
 1 t Worcestershire sauce
 3 T brown sugar
 1 t dry mustard

$\frac{1}{4}$ c catsup
 2-7 oz cans luncheon meat
 1 lb 4 oz can sliced pineapple
 drained

1. Spread beans in shallow greased baking dish. Stir in the combined Worcestershire sauce, brown sugar, mustard and catsup.
2. Make 6 crosswise cuts in meat almost through each loaf. Halve 6 pineapple slices, tuck 1 piece in each cut in meat to form 2 fan-shape loaves.
3. Place meat fans on top of beans and brush tops with pineapple juice. Bake in preheated oven.
4. Serve piping hot to 8 people.

Note: Corned beef can be used in place of luncheon meat.

SOUTHERN LUNCHEON CASSEROLE*Temp: 400°F Time: 20-25 min.*

1 can condensed celery soup
 $\frac{2}{3}$ c milk
 1 c cooked peas or green
 beans
 $\frac{1}{2}$ c cooked diced onions

1 c cooked sliced carrots
 1 c grated cheddar cheese
 $8\frac{1}{2}$ oz pkg cornmeal muffin mix
 10 small link sausages,
 partially cooked

1. Combine soup with milk. Add cooked vegetables and heat to boiling.
2. Add cheese and heat, while preparing cornmeal muffin mix according to directions on box.
3. Pour hot vegetables with sauce into a greased 2 qt baking dish.
4. Spread cornmeal batter thinly over vegetables.
5. Drain fat from sausages and arrange on top of cornmeal topping.
6. Bake uncovered in preheated oven.

TURKEY AND CHICKEN CASSEROLES

TURKEY CORN SCALLOP

Temp: 350°F Time: 30 min.

2 c cubed cooked turkey or chicken

1 T chopped onion

$\frac{1}{2}$ c finely chopped celery

3 T flour

1 small can (1 c) whole kernel corn

1 t salt

1 c turkey or chicken broth

$\frac{1}{4}$ c chopped pimiento

2 eggs, well beaten

$\frac{1}{4}$ c drippings

$\frac{2}{3}$ c buttered bread crumbs

$\frac{1}{4}$ c grated American cheese

1. Arrange turkey, celery, corn and pimiento in $\frac{1}{2}$ qt greased casserole.
2. Melt drippings and saute onion until golden brown. Add flour and salt, blend well; gradually add stock. Cook until smooth and thick, stirring constantly.
3. Quickly stir sauce into eggs. Pour over turkey mixture.
4. Mix crumbs with cheese. Sprinkle over top.
5. Bake uncovered in preheated oven.

TURKEY, HAM AND MUSHROOM CASSEROLE

Temp: 375°F Time: 30 min.

6 oz (3 c) noodles

$\frac{1}{4}$ t dry mustard

2 T minced onion

Dash pepper

1 T butter or margarine

$\frac{1}{4}$ c diced cooked ham

1 can condensed mushroom soup

$\frac{1}{4}$ c diced cooked turkey

$\frac{1}{2}$ c turkey broth or milk

$\frac{1}{4}$ c blanched toasted almonds,
cut into strips

$\frac{1}{4}$ t salt

1. Cook noodles in boiling salted water until tender. Drain.
2. Saute onion in butter until transparent.
3. Add soup, broth and seasonings. Stir until well blended. Heat to boiling.
4. Put half of noodles in a greased 2 qt casserole. Add half of the ham, turkey and mushroom sauce. Repeat with the rest of noodles, turkey, ham, and sauce. Sprinkle almonds over top.
5. Bake uncovered in preheated oven.

CHINESE CHICKEN

Temp: 350°F Time: 1 hr.

$\frac{1}{4}$ c butter or margarine

1 c crushed pineapple

1 c uncooked rice

2 c chicken broth

3 c diced cooked chicken

$\frac{1}{4}$ t salt

1. Melt butter and add washed, drained rice. Cook until slightly browned. Add rest of ingredients.
2. Pour into greased 2 qt casserole dish, cover and bake in preheated oven. Remove cover last 10 minutes of baking.

Note: If desired, cook on top of range. Cover closely, and when mixture begins to steam, turn heat very low and cook 40 min.

TURKEY RICE

$\frac{1}{4}$ c butter or margarine	$\frac{1}{4}$ c cornstarch
4 c celery, coarsely diced	$\frac{1}{3}$ c cold water
2 c small onions, quartered	4 t Soy sauce
4 c turkey stock	1 t salt
6 c diced cooked turkey	$\frac{1}{8}$ t pepper

1. Melt butter, add celery and onions. Cover and simmer 5 minutes.
2. Add turkey stock and bring to the boiling point.
3. Add turkey and the cornstarch mixed with water, soy sauce, salt and pepper. Heat for 5 min.
4. Serve on mounds of cooked rice garnished with pimiento. Serves 10-12.

CHICKEN ALMONDINE

Temp: 350⁰F Time: 30-35 min.

1-5 oz box precooked rice	$\frac{1}{4}$ t salt
1 can condensed chicken soup	Few grains pepper
$\frac{1}{2}$ c chicken stock or milk	$\frac{1}{2}$ c slivered almonds
$\frac{1}{2}$ t paprika	3 T butter or margarine
Dash nutmeg	2 c diced cooked chicken

1. Cook rice according to directions on box.
2. Combine soup, stock and seasonings. Brown almonds in butter.
3. Arrange rice, half of almonds and chicken in layers in 2 qt greased casserole. Pour sauce over all. Top with remaining almonds. Bake in preheated oven.
4. Serve garnished with pimiento strips and chopped parsley.

TURKEY MORNAV

$\frac{1}{4}$ c butter or margarine	$\frac{1}{4}$ lb (1 c) grated processed cheese
$\frac{1}{4}$ c flour	2 c diced turkey or chicken
2 c milk	2 pimientos, cut in strips
2 t minced onion	6 baking powder biscuits or patty shells
$\frac{1}{4}$ t dried basil	
$\frac{1}{4}$ t salt	
$\frac{1}{8}$ t pepper	

1. Melt butter, add flour and cook until frothy.
2. Add milk and cook until thickened, stirring constantly. Add onion and seasonings. Add cheese and stir until melted.
3. Fold in turkey and pimiento. Heat. Serve on biscuits split in half or in patty shells. Garnish.

Peel onions under water or scald with boiling water and rinse with cold water before peeling, to prevent tears.

CHEESE CASSEROLES

MACARONI LOAF

Temp: 350°F Time: 45-50 min.

- | | |
|-------------------------------|-------------------------|
| 2/3 c uncooked elbow macaroni | 1/2 t chopped parsley |
| 1 c top milk | 1 pimiento, minced |
| 2 c soft bread crumbs | 3 eggs, slightly beaten |
| 1 c sharp cheese, diced | 1 t salt |
| 1 t minced onion | 1/4 t paprika |

1. Cook macaroni in rapidly boiling salted water until tender. Drain.
2. Scald top milk and add remaining ingredients with cooked macaroni. Blend well.
3. Line the bottom of a loaf pan with waxed paper and grease its sides. Turn macaroni mixture into pan and bake in a preheated oven.
4. Unmold on platter and serve with creamed mushrooms, asparagus or peas.

MACARONI AND CHEESE

Temp: 350°F Time: 40-50 min.

- | | |
|---------------------------|-----------------------------|
| 1 1/2 c uncooked macaroni | 2 T butter or margarine |
| 6 c boiling water | 2 c milk |
| 1/2 t salt | 1/4 c buttered bread crumbs |
| 1 c diced cheese | Salt and pepper |

1. Cook macaroni in boiling salted water until tender. Drain.
2. Arrange macaroni and cheese in alternate layers in a greased 1/2 qt casserole. Season each layer, dot with butter.
3. Pour milk over the mixture and top with buttered crumbs.
4. Bake uncovered in preheated oven.

CHEESE FONDUE

Temp: 350°F Time: 25-30 min.

- | | |
|--------------------------------|-------------------|
| 1 c hot milk | 1 T butter |
| 3 slices bread | 1/2 t salt |
| 1 c (1/4 lb) diced mild cheese | 3 eggs, separated |

1. Pour hot milk over the crumbled bread.
2. Add cheese, melted butter, salt and egg yolks.
3. Fold in the stiffly beaten egg whites. Pour into a greased casserole dish and bake uncovered in a preheated oven.

Note: 1 c diced ham or cooked shrimp may be added, if desired.

FISH CASSEROLES

TUNA FISH AND POTATO CHIP CASSEROLE *Temp: 375°F Time: 25-30 min.*

- $\frac{1}{2}$ lb potato chips
- 2-7 oz cans tuna fish
- 1 can chicken noodle soup
- $\frac{1}{2}$ c medium cream sauce (Page 1)
- 1 t celery salt
- 1 t poultry seasoning
- 1 t Worcestershire sauce

1. Arrange potato chips in bottom of a greased casserole dish, add the flaked tuna fish and soup.
2. Add seasonings to the cream sauce and pour over mixture.
3. Bake uncovered in preheated oven.

Note: Flaked salmon or cooked chicken may be used, if desired.

TUNA NOODLE CASSEROLE *Temp: 350°F Time: 30 min.*

- 2 c uncooked egg noodles
- 1 can mushroom soup
- 1- $\frac{1}{3}$ c milk
- 1-7 oz can tuna fish
- 1 T finely chopped green pepper
- $\frac{1}{2}$ t salt
- $\frac{1}{8}$ t pepper
- 1 c dry bread crumbs

1. Cook noodles in 1 qt boiling salted water. Drain.
2. Combine soup, milk and flaked tuna fish. Add green pepper, salt, pepper, noodles and $\frac{3}{4}$ c bread crumbs.
3. Place in $\frac{1}{2}$ qt greased casserole and top with rest of crumbs. Bake uncovered in preheated oven. Serves 6.

BAKED SEAFOOD SALAD *Temp: 350°F Time: 40 min.*

- 1-4 $\frac{1}{2}$ oz can snrimp (1 c)
- 1-6 $\frac{1}{2}$ oz can crabmeat (1 c)
- $\frac{1}{2}$ c chopped green pepper
- $\frac{1}{4}$ c minced onion
- 1 c diced celery
- 2/3 c mayonnaise
- 1 t Worcestershire sauce
- $\frac{1}{2}$ t salt
- $\frac{1}{4}$ t pepper
- $\frac{1}{2}$ c dry bread crumbs
- 1 T melted butter

1. Cut cleaned shrimp in half lengthwise and combine with flaked crabmeat.
2. Add green pepper, onion and celery.
3. Mix mayonnaise with Worcestershire sauce, salt and pepper and stir into fish mixture. Pour into 1 qt greased casserole.
4. Toss crumbs with butter and sprinkle over top.
5. Bake uncovered in preheated oven. Serves 5 to 6.

CLAM CORN BAKE*Temp: 325°F Time: 45 min.*

- | | |
|--|--|
| 1 chicken bouillon cube | 1 T grated onion |
| $\frac{1}{2}$ c evaporated milk, heated | $\frac{1}{2}$ t celery salt |
| 1 c minced clams | 1 lb 4 oz can cream style corn ($2\frac{1}{2}$ c) |
| 2 eggs, beaten | Salt and pepper |
| $\frac{1}{4}$ c chopped green or ripe olives | |

1. Dissolve bouillon cube in heated milk. Pour into $1\frac{1}{2}$ qt greased casserole.
2. Add remaining ingredients and season to taste with salt and pepper.
3. Bake uncovered in preheated oven until just set.
4. Garnish with parsley and baked pastry fish, if desired.

MUSHROOM CRABMEAT CASSEROLE*Temp: 375°F Time: 25-30 min.*

- | | |
|----------------------------|-----------------------------|
| 3 T butter or margarine | $\frac{1}{2}$ t celery salt |
| 1 t minced onion | $\frac{1}{4}$ t salt |
| 3 T flour | $\frac{1}{4}$ t dry mustard |
| $1\frac{1}{4}$ c milk | 1 c cooked rice |
| 3 oz can chopped mushrooms | 7 oz can crabmeat |
| 1 t A.I. sauce | $1/3$ c grated cheese |

1. Cook butter and onion for 1 min. Stir in flour and cook until frothy.
2. Add milk, mushrooms and seasonings. Cook until sauce thickens.
3. Add rice and crabmeat which has been coarsely flaked and all pieces of cartilage removed. Pour into a greased $1\frac{1}{2}$ qt casserole.
4. Sprinkle with cheese and bake in preheated oven.

SALMON LOAF*Temp: 350°F Time: 1 hr.*

- | | |
|------------------------------|--------------------------------|
| 1 lb can salmon | $\frac{1}{2}$ t salt |
| $\frac{3}{4}$ c bread crumbs | $1/8$ t pepper |
| 1 egg, slightly beaten | 2 T finely chopped onion |
| $\frac{3}{4}$ c milk | 2 T melted butter or margarine |
| 3 T lemon juice | |

1. Flake salmon, mash bones and skin and add to salmon.
2. Add rest of ingredients and mix well.
3. Pack into a greased bread pan and bake in preheated oven.
4. Serve with sauce made from $\frac{1}{2}$ can cream of celery or mushroom soup diluted with $\frac{1}{4}$ c cream or top milk. Heat and pour over salmon loaf.

FLORIDA SHRIMP

Temp: 350°F Time: 30 min.

- | | |
|---------------------------------------|---|
| 1 lb fresh or frozen shrimp | $\frac{1}{2}$ t salt |
| 2 t salt | 2 c milk |
| 1 T vinegar | $\frac{1}{2}$ c grated sharp cheese |
| $\frac{1}{4}$ c mixed pickling spices | $\frac{1}{2}$ lb fresh mushrooms, sliced* |
| $\frac{1}{2}$ c celery leaves | 2 T butter |
| $\frac{1}{4}$ c butter or margarine | 6 deviled eggs |
| $\frac{1}{4}$ c flour | $\frac{1}{2}$ c buttered bread crumbs |

1. Drop shrimp into boiling water to cover. Add salt, vinegar pickling spices and celery leaves.
2. Simmer 8 to 10 minutes. Cool in the broth. Remove shell and black line.
3. Melt butter, add flour and salt, stir until smooth. Add milk and cook until thickened. Add cheese and stir until melted.
4. Saute mushrooms in butter and add to cheese sauce.
5. Place deviled eggs in individual shells or $\frac{1}{2}$ qt greased casserole. Arrange shrimp on eggs.
6. Pour cheese sauce over all and cover with buttered crumbs. Bake uncovered in a preheated oven.

* 1 small can of mushrooms drained can be used.

SCALLOPED OYSTERS

Temp: 400°F Time: 25-30 min.

- | | |
|--|------------------------|
| 1 pt oysters | $\frac{1}{2}$ t salt |
| $\frac{1}{2}$ c cracker or bread crumbs | $\frac{1}{8}$ t pepper |
| $\frac{1}{3}$ c melted butter or margarine | $\frac{1}{4}$ c milk |

1. Arrange half of oysters in greased shallow casserole dish.
2. Mix crumbs, butter, salt and pepper. Sprinkle half over oysters.
3. Add remaining oysters and rest of bread crumbs.
4. Pour milk over oysters.
5. Bake uncovered in preheated oven until edges of oysters curl.

BAKED SEAFOOD NEWBURGH

Temp: 350°F Time: 30 min.

- | | |
|------------------------------------|------------------------------|
| 2- $\frac{2}{3}$ c cold water | 1-7 oz can flaked seafood or |
| 1- $\frac{1}{3}$ c cream sauce mix | 1 c cooked fish |
| (page 1) | 2-7 oz cans tuna fish |
| $\frac{1}{2}$ t salt | 4 hard cooked eggs |
| Few dashes Tabasco sauce | 6 slices toast |

1. Add water to cream sauce mix while stirring.
2. Cook until thickened, stirring constantly. Add seasonings.
3. Add flaked seafood, tuna broken in pieces, and quartered eggs.
4. Pour into greased 2 qt casserole and top with toast cut in strips. Bake uncovered in preheated oven.

Note: Shrimp, crabmeat or lobster may be used, if desired.

EGG CASSEROLES

MACARONI AND EGG CASSEROLE

Temp: 350°F Time: 30 min.

- 1 c uncooked elbow macaroni
- $\frac{1}{2}$ qts boiling water
- $2\frac{1}{2}$ t salt
- $\frac{1}{4}$ c butter or drippings
- $\frac{1}{4}$ c flour
- $2\frac{3}{4}$ c milk
- $\frac{1}{4}$ c minced onion

- 2 t dry mustard
- $\frac{1}{8}$ t pepper
- 1 t Worcestershire sauce
- 1 c grated cheese
- 2 c cooked asparagus
- 4 hard-cooked eggs, sliced

1. Cook macaroni in the boiling water with $\frac{1}{2}$ t salt. Drain.
2. Melt butter or drippings, blend with flour and add milk; stir until thickened. Add onion, mustard, pepper, Worcestershire sauce and the remaining 1 t salt. Remove from heat and stir in $\frac{3}{4}$ c cheese.
3. Arrange macaroni, asparagus and eggs alternately in a greased 2 qt casserole. Pour on sauce, top with rest of grated cheese.
4. Bake uncovered in a preheated oven. Garnish with rings of hard-cooked egg whites and sieved egg yolks.

Note: Green beans or broccoli may be used in place of asparagus.

DIXIE CASSEROLE

Temp: 400°F Time: 15-20 min.

- $\frac{1}{2}$ lb sliced or diced boiled ham
- 6 hard cooked eggs, sliced

- 1 lb 4 oz can succotash
- 2 c medium cream sauce (Page 2)
- Toast cubes

1. Arrange half the ham in the bottom of a greased casserole.
2. Add half the egg slices, then the succotash, well drained.
3. Pour on 1 c of the white sauce. Add remaining ham and eggs
4. Top with remaining white sauce and the toast cubes.
5. Bake uncovered in preheated oven.

To hard cook eggs

Place eggs in saucepan and add enough cold water to cover the eggs completely. Bring to boil, lower heat and simmer 10 minutes. Cool eggs quickly by plunging into cold water.

ASPARAGUS AND EGG CASSEROLE

Temp: 400°F Time: 20 min.

$\frac{1}{4}$ c butter or margarine
 $\frac{1}{4}$ c flour
2 c milk (or half milk and
half cream)
1 c grated cheddar cheese
 $\frac{1}{4}$ t dry mustard
1 t salt
Dash of pepper

$\frac{1}{2}$ t Worcestershire sauce
1 t grated onion
2 lb fresh asparagus or 2
pkgs of frozen asparagus,
cooked
10 hard cooked eggs
 $\frac{3}{4}$ c crushed corn flakes
2 T melted butter or margarine

1. Melt butter, add flour, and mix well.
2. Gradually add milk and stir constantly until mixture thickens.
3. Add grated cheese, mustard, salt, pepper, Worcestershire sauce, and grated onion. Stir until cheese is melted.
4. Place asparagus in bottom of greased shallow baking dish. Arrange halves of hard cooked eggs on top, reserving 2 eggs for garnish. Pour cheese sauce over all.
5. Mix corn flakes with melted butter. Sprinkle over the top.
6. Bake uncovered in preheated oven until brown. Garnish with sliced hard cooked eggs.

Note: Mushroom sauce can be used in place of white sauce.

STUFFED EGG TREAT

Temp: 350°F Time: 25 min.

6 hard cooked eggs
Minced ham, if desired
2 c hot medium cream sauce

$\frac{1}{4}$ - $\frac{1}{2}$ t prepared mustard
1 c peas or asparagus cuts
6 slices of toast

(Page 1)

1. Cut hard cooked eggs in half lengthwise.
2. Place halves of eggs on toast which has been spread with minced ham. Place in a shallow baking dish.
3. Combine cream sauce, mustard, and cooked vegetable. Pour over toast and eggs. Bake in preheated oven until thoroughly heated. Garnish with paprika.

Note: Cheese sauce or mushroom sauce may be used in place of creamed vegetables.

Roll dry bread, crackers and dry cereal for crumbs between two pieces of wax paper, or in a plastic or paper bag. Store in a loosely covered container, as these may become rancid if tightly covered.

MORE MEATLESS CASSEROLES

SPINACH FROMAGE

Temp: 325°F Time: 50-60 min.

- | | |
|-------------------------------------|------------------------|
| 3 T butter or margarine | 1½ c soft bread crumbs |
| 3 T flour | 3 eggs, beaten |
| 1½ c milk | ¼ t salt |
| ½ lb (2 c) cheese, grated | Few grains pepper |
| 1½ c finely chopped, cooked spinach | |

1. Make a white sauce of the butter, flour and milk.
2. Add grated cheese and stir until melted.
3. Add well-drained chopped spinach, bread crumbs, beaten eggs, salt and pepper.
4. Pour into greased casserole or individual casseroles. Bake in preheated oven until firm.

SCALLOPED APPLES AND SWEET POTATOES

Temp: 350°F Time: 30-45 min.

- | | |
|-------------------------------|-------------------------|
| 3 medium sweet potatoes | ½ t salt |
| 4 cooking apples, sliced thin | 3 T butter or other fat |
| ½ c sugar | ¼ c orange juice |

1. Cook sweet potatoes. Slice ½" thick and place alternate layers of potatoes and apples in greased baking dish with sugar and salt. Dot with butter. Add orange juice.
2. Bake covered in preheated oven.

Note: For a more hearty casserole, add 1-7 oz can luncheon meat or 1 c diced ham; 1 can of apples may be used in place of fresh apples.

ITALIAN BAKED RICE

Temp: 350°F Time: 30 min.

- | | |
|-------------------------|--------------------------------|
| 3 c cooked rice | 1 t salt |
| ½ c grated sharp cheese | 1/8 t pepper |
| ¼ c chopped olives | 2 c corn flakes |
| 2 c tomatoes, canned | 1 T melted butter or margarine |

1. Combine rice, cheese, olives, tomatoes and seasonings.
2. Pour into small greased baking dishes or large casserole.
3. Top with crushed corn flakes which have been mixed with melted butter. Bake in preheated oven.



Added Favorites

This rich, creamy chicken will do you proud!

CLUB CHICKEN

- $\frac{1}{4}$ c butter, margarine
or chicken fat
- $\frac{1}{4}$ c flour
- $1\frac{1}{2}$ c chicken broth or
2 bouillon cubes plus
 $1\frac{1}{2}$ c hot water
- $1\frac{2}{3}$ c light cream or milk
- $\frac{1}{4}$ t crushed rosemary

Temp: 350°F Time: 30 min

- 1 t salt
- 3 c diced cooked chicken
- $\frac{1}{4}$ oz can sliced mushrooms,
drained
- $\frac{1}{4}$ c chopped pimiento
- $1/3$ c chopped green pepper
- 3 c cooked rice
- $\frac{1}{2}$ c slivered almonds, toasted

1. Melt butter; add flour and cook until frothy.
2. Add chicken broth, cream, rosemary and salt. Cook until slightly thickened stirring constantly.
3. Add chicken, mushrooms, pimiento and pepper. Pour over rice which has been spooned into a greased $2\frac{1}{2}$ quart casserole. Stir lightly to mix.
4. Bake uncovered in preheated oven.
5. Sprinkle with toasted almonds before serving.

Hostess in a hurry? Try this Oriental flair - quick, tasty, different.

CHOPSTICK TUNA

- $10\frac{1}{2}$ oz can condensed
cream of mushroom or
chicken soup
- $\frac{1}{2}$ c milk
- 3 oz can chow mein
noodles
- 7 oz can tuna fish

Temp: 375°F Time: 25 min

- 1 c bias cut celery
- $\frac{1}{2}$ c salted toasted cashews
- $\frac{1}{2}$ c chopped onions
- Dash pepper
- 11 oz can mandarin oranges
drained

1. In 2 quart casserole combine soup and milk.
2. Add 1 cup chow mein noodles, tuna fish, celery, cashews, onion and pepper.
3. Sprinkle remaining noodles over top.
4. Bake in preheated oven until thoroughly heated.
5. Garnish with mandarin orange sections.

STUFFED EGGPLANT*Temp: 375°F Time: 25 min*

3 small eggplant	1 t salt
1 lb ground beef, lamb or pork	1/8 t pepper
3/4 c sliced mushrooms	1/2 c cream
2 T chopped onion	3 T pimiento
2 T chopped green pepper	2 T buttered bread crumbs or
1 clove garlic, minced	1 T Parmesan cheese or
2 T butter	2 slices crisp bacon, crumbled
2 T flour	

1. Cut eggplant in half lengthwise.
2. Remove pulp, leaving shell 1/4" thick. Cut pulp in cubes.
3. Cook in small amount of boiling salted water 10 minutes. Drain.
4. Brown ground beef, mushrooms, onion, green pepper and garlic in butter. Stir in flour, salt and pepper.
5. Add well drained eggplant, cream and pimiento.
6. Fill shell and top with desired topping.
7. Bake in preheated oven.

BACON-MACARONI CASSEROLE*Temp: 375°F Time: 30-35 min*

8 oz pkg macaroni	10 1/2 oz can condensed tomato soup
1 lb sliced bacon	1 c milk
1/2 c chopped onion	2 T dry bread crumbs
1/3 c coarsely chopped green pepper	1/4 t oregano
1 c grated sharp Cheddar cheese	1/4 t thyme Parsley sprigs

1. Cook macaroni in rapidly boiling salted water until tender; drain. Pour into 2 quart casserole.
2. Saute 6 bacon slices over low heat until almost crisp.
3. Drain and roll each into a curl; set aside.
4. Dice rest of bacon and saute until almost crisp.
5. Using 2 T of the bacon drippings, saute onion and green peppers until tender.
6. Add bacon, vegetables and 3/4 c grated cheese to casserole; toss together to combine.
7. Add soup and milk to macaroni mixture; mix well.
8. Arrange bacon curls on top.
9. Combine bread crumbs, oregano, thyme and rest of cheese. Sprinkle over top of casserole.
10. Bake in preheated oven.

HAM-ASPARAGUS CASSEROLE*Temp: 350°F Time: 45 min*

- | | |
|--|----------------------------------|
| 1 c hot milk | 1 T finely chopped onion |
| $\frac{1}{4}$ lb process cheese, grated | 3 eggs, well beaten |
| $\frac{1}{2}$ c dry bread crumbs | 2 pkg frozen asparagus pieces |
| 2 T butter, margarine or chopped ham fat | 3 c diced, cooked ham |
| $\frac{1}{4}$ c chopped pimiento | $\frac{1}{4}$ c dry bread crumbs |

1. Heat milk. Stir in cheese.
2. Add mixture of crumbs, butter, pimiento and onion.
3. Blend in well beaten eggs.
4. Cook asparagus briefly, boiling only 2 minutes; drain.
5. Combine ham, asparagus and egg mixture.
6. Pour into $1\frac{1}{2}$ quart shallow greased casserole; cover with $\frac{1}{4}$ cup crumbs. Bake in preheated oven.

LIMA BEANS AU MORNEY*Temp: 350°F Time: 30 min*

- | | |
|---|---------------------------------------|
| 1 pkg frozen lima beans, broken apart | $\frac{1}{2}$ c milk |
| 1 pkg frozen French fried onion rings | $\frac{1}{4}$ t dried marjoram leaves |
| $10\frac{1}{2}$ oz can condensed cream of mushroom soup | $\frac{1}{2}$ c grated Cheddar cheese |

1. Arrange alternate layers of lima beans and onion rings in a greased 1 quart casserole.
2. Combine mushroom soup, milk and marjoram. Pour over beans and onions.
3. Sprinkle with grated cheese.
4. Bake uncovered in preheated oven.

NOTE: *For a hearty casserole add slices of ham or Canadian bacon.*

TUNA FLORENTINE*Broil 5 min*

- | | |
|--|-----------------------------------|
| 1 pkg fresh or 2 pkgs frozen spinach (chopped) | $\frac{3}{4}$ c milk |
| 10 oz can frozen cream of potato soup | 4 T grated Parmesan cheese |
| | 7 oz can tuna, drained and flaked |
| | 2 T melted butter or margarine |

1. Cook spinach until tender; drain well.
2. Heat soup and milk. Add cheese; stir until melted.
3. Place spinach in individual dishes or in 2 quart casserole dish; top with flaked tuna.
4. Pour sauce over tuna; drizzle with melted butter.
5. Broil 5 minutes until sauce bubbles.

HOW OUR HOME SERVICE CAN HELP YOU

Our Home Service Department is made up of a staff of Home Economists. They will be glad to help you with your homemaking problems. New recipes and suggestions are always available. Call us for help with freezing, baking and laundry questions, too.

When you buy a new appliance from the R G & E, a Home Service girl will call at your home to advise you on its care and use, if requested.

Programs and talks are available to clubs, church groups and other organizations. If you are a member of a group that would like a demonstration, arrangements can be made for this service free of charge. Our Home Economists are available for consultation.

HOME SERVICE DEPARTMENT
Rochester Gas and Electric Corporation