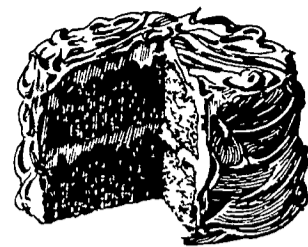


Home On The Range



Casseroles for a cold winter night

Casseroles are a good dish to make on a cold winter night because they warm you up and are easy to prepare. Almost any type of food that you are fond of can be turned into a casserole.

Casseroles are also an easy way to rid of leftovers. So try one of these delicious recipes and start cleaning out your refrigerator.

CHICKEN STRATTA

6 slices white bread, cube 2 pieces and take crusts off of others, put cubed bread in bottom of baking dish

Add:

2 cups diced meat (turkey, chicken, or duck)
 ½ cup diced onion
 ½ cup diced celery
 ½ cup mayonnaise
 ¼ teaspoon salt

Lay remaining (whole) bread on top. Mix 1½ cups milk and 2 eggs, pour over casserole, let set overnight in refrigerator. Before baking pour 1 can of mushroom soup over casserole. Bake 1 hour at 325° 10 minutes before removing, add slices of velveeta cheese

Ina Burkholder, Fleetwood

ECONOMY CASSEROLE

1 cup (4 oz.) elbow macaroni
 1 package (3 oz.) smoked, sliced beef, cut up
 1½ cups cottage cheese
 1 cup dairy sour cream
 ¼ cup chopped onion
 ¼ cup chopped parsley
 1 teaspoon Worcestershire sauce
 ½ cup corn flake crumbs
 ½ cup shredded Cheddar cheese

Cook macaroni according to package directions; drain. Combine macaroni, beef, cottage cheese, sour cream, onion, parsley and Worcestershire sauce; toss lightly to blend. Turn into casserole. Combine crumbs and cheese; sprinkle over top. Bake 30 minutes. Allow to stand 10 minutes before serving.

BUDGET CASSEROLE

6 peeled potatoes, sliced as in home fries
 3-4 sliced frankfurters
 1 large onion, sliced
 ¾ cup milk
 salt & pepper to taste
 6 slices white American cheese

Butter casserole, alternate layer of potatoes, franks, onion, salt & pepper. Starting with layer of potatoes & ending with a layer of potatoes. Pour milk over casserole & bake covered at 350°F. for 1 hour. Top with cheese & bake uncovered for about 5 minutes or until cheese is melted.

Mrs. Charles Biehl, Allentown



This pizza casserole is so simple to make. Just brown ground beef, and bake it on pizza dough. But first add a trio of delicious cheeses: Parmesan,

Provolone, and Cheddar and rings of green pepper. It's sure to please on a cold winter night.

SPINACH SOUFFLE

1 cup cooked spinach (fresh or frozen)
 ½ teaspoon salt
 2 tablespoons butter
 3 eggs
 ¾ cup hot milk
 ¼ cup flour

Mix flour, salt & butter together until smooth. Stir in hot milk. Slowly add mashed spinach. Beat egg yolks until light and creamy and add to mixture. Last fold in stiffly beaten egg whites.

Turn into buttered baking dish (a shallow dish is best) and bake for 30 minutes at 375°. Serve very hot.

Mrs. Bacon

BUDGET NOODLE CASSEROLE

1 package (8 oz.) medium noodles
 2 tablespoons butter
 ¼ teaspoon salt
 ½ cup sliced green onions
 ½ cup chopped green pepper
 1 pound ground chuck
 1 can (6 oz.) tomato paste
 ½ cup dairy sour cream
 ¼ teaspoon sugar
 ¼ teaspoon salt
 1 cup cottage cheese
 1 can (8 oz.) tomato sauce

Cook noodles according to package directions; drain. Meanwhile melt butter in skillet; stir in salt. Saute onions and green pepper until tender. Add meat and brown slowly. Drain off excess fat. Stir tomato paste, sour cream, sugar and salt together in large bowl; add noodles and cottage cheese and toss. Layer half the noodles into a 2-quart casserole, then, half the meat mixture. Add remaining noodles mixture and top with remaining meat mixture. Pour tomato sauce over all. Bake 30-35 minutes or until heated.

CHICKEN ASPARAGUS CASSEROLE

2 whole broiler-fryer chicken breasts, halved, skinned, boned, and cut into 2 x 4-inch strips
 1 teaspoon flavor enhancer
 1/8 teaspoon pepper
 ¼ cup corn oil
 1 package (10 oz.) frozen asparagus
 1 can (10 ¾ oz.) condensed cream of chicken soup
 ½ cup mayonnaise
 1 teaspoon lemon juice
 ½ teaspoon curry powder
 ¼ cup shredded Cheddar cheese

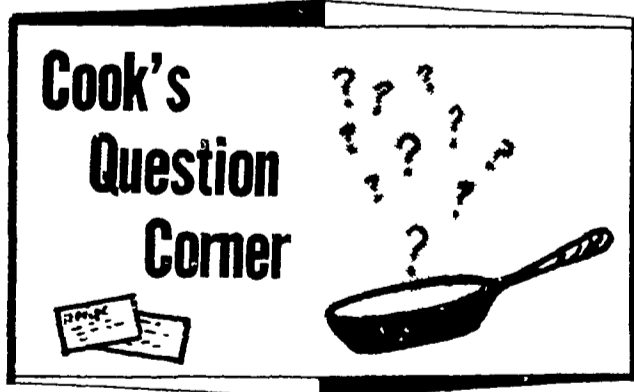
Sprinkle flavor enhancer and pepper on chicken. In frypan place oil and heat to medium temperature. Add chicken and cook, turning, about 5 minutes or until chicken is brown. Partially cook asparagus, about 4 minutes, following package directions. Drain. In bowl mix together soup, mayonnaise, lemon juice, and curry powder. In large shallow baking pan place asparagus in single layer. Place chicken over asparagus. Spoon soup mixture over all. Sprinkle cheese on top. Cover with foil. Bake in 375°F. oven about 30 minutes or until fork can be inserted in chicken with ease and sauce is bubbly. Makes 4 servings.

HAMBURG CASSEROLE

6 oz. spaghetti noodles
 1 lb. hamburger
 ¼ cup flour
 2 cups water
 1 pkg. onion soup
 1 pt. sour cream

Cook spaghetti & drain. Add sour cream & half of soup package. Brown meat. Add flour, water & other half of soup; cook until thick. Layer noodles & meat mixture into a greased casserole. End with top layer of meat. Sprinkle parsley & almond on top. Bake at 350°F. for 30-45 minutes.

Mrs. Charles Biehl, Allentown



Send any questions, recipes or answers to Lancaster Farming, Box 366, Lititz, PA 17543.

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