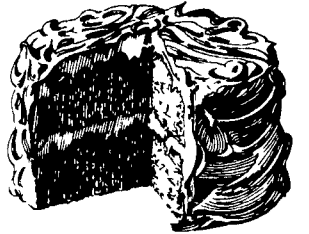


Home On The Range



Casseroles Make Tasty Winter Dishes

Coming from a family that loves casseroles - I remember my mother's hamburger noodle bake and my aunt's turkey tetrazzini - this was a mouthwatering page to fill.

And, although I do not know the name of it, I have included the recipe for one of my favorite casseroles. I hope you like it as much as I do.

1 can tomato bisque soup
1 can cream of chicken or cream of mushroom soup or 1 can cream of chicken mushroom soup, which I recently discovered
1 lb. ground beef
1 medium size package of egg noodles
onion, chopped
1/4 pound Velveeta cheese

Brown the hamburger with desired amount of onion and cook noodles according to package directions. Mix the tomato soup with the hamburger and the cream of chicken or mushroom soup with the drained noodles. Place a layer of noodles in a 1-quart greased casserole. Top with layer of hamburger mixture, another layer of noodles and cover with remaining hamburger. Top the hamburger with Velveeta cheese and bake at 325 degrees for 50 minutes to an hour.

TURKEY CHEESE CASSEROLE

1/2 cup chopped onion
1/4 cup butter or margarine
1/4 cup unsifted flour
1 tablespoon chicken-flavored instant bouillon
2 1/2 cups canned milk
10 slices of American cheese
3 cups cubed, cooked turkey
2 cups cooked elbow macaroni
2 tablespoons chopped pimiento
1 cup buttered soft bread crumbs
3 slices American cheese, cut in half diagonally

Preheat oven to 350 degrees. In medium saucepan, over medium heat, cook onion in butter until tender; stir in flour and bouillon. Add milk and 10 cheese pieces; cook, stirring until sauce thickens and cheese melts. Remove from heat. In large bowl, combine turkey, macaroni and pimiento; stir in sauce. Turn into lightly greased 2-quart baking dish. Sprinkle crumbs evenly over top; bake 25 minutes or until bubbly. Arrange cheese slices on top; return to oven for five minutes or until cheese melts.

Mrs. Charles Wingert
State College

HAMBURGER DISH

Grease dish and slice the following into it:

4 onions
4 potatoes
1 can crushed corn
cover with raw hamburger, 1 cup tomatoes, salt and pepper to taste

Bake at 350 degrees for an hour or until it is done.

Betty Biehl
Mertztown

ASPARAGUS MACARONI CASSEROLE

1 package (7 oz.) elbow macaroni
1 pound fresh asparagus or 1 (9 oz.) package of frozen asparagus spears
1 can (10 3/4 oz.) condensed cream of mushroom soup
1 cup milk
1 1/2 cups shredded cheddar cheese
3 hard-cooked eggs, sliced
1/2 cup toasted slivered almonds
1 jar (2 1/2 oz.) sliced mushrooms, drained
1/4 cup sliced green onion
1/4 teaspoon salt
dash pepper

Preheat oven to 350 degrees. Cook macaroni according to package directions; drain. Cook asparagus just until tender; drain and cut into 1/2-inch pieces; reserving the tops of seven spears. Combine soup and milk in a large mixing bowl. Stir in one cup of the cheese, eggs, almonds, mushrooms, green onion, salt and pepper. Stir in macaroni and cut asparagus. Turn into buttered 2-quart casserole. Bake 40 to 45 minutes or until hot and bubbly. Remove from oven and arrange reserved asparagus on top; sprinkle with remaining 1/2 cup cheese. Return to oven just until cheese is melted, about five minutes.

LIMA BEAN AND TUNA CASSEROLE

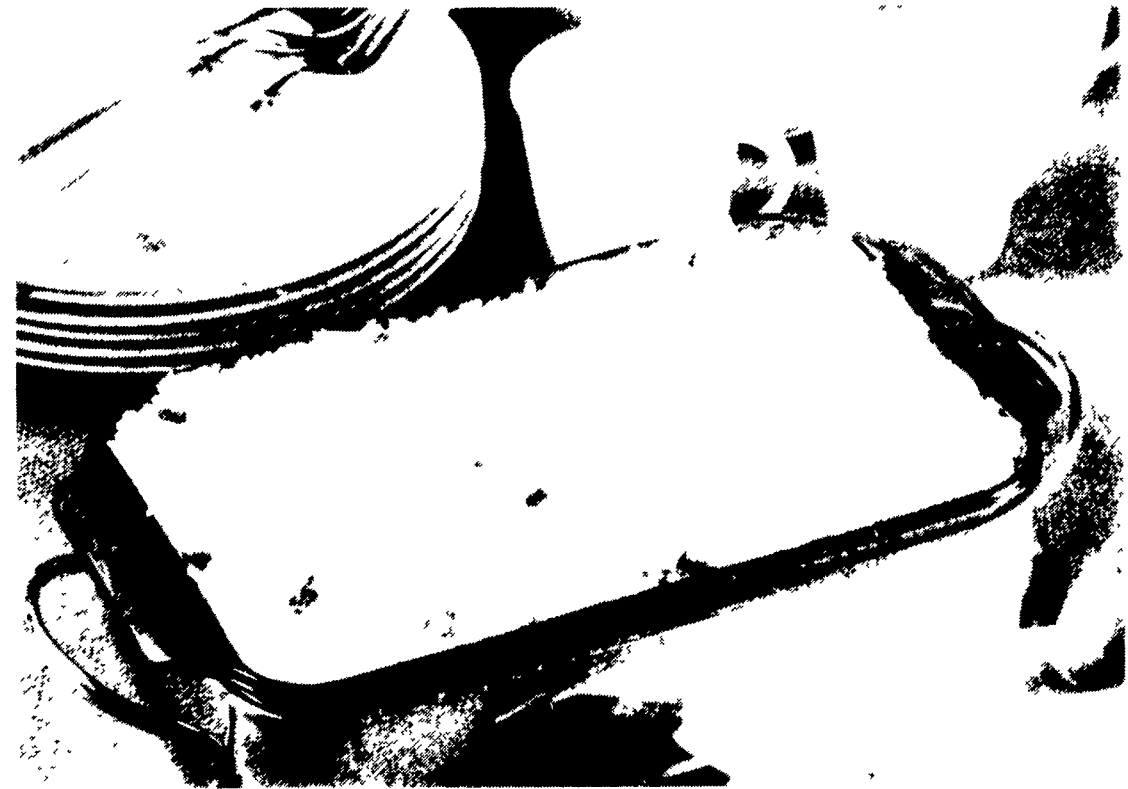
2 packages (10 oz. each) frozen baby lima beans
1 tablespoon butter
2 tablespoons flour
1/2 teaspoon salt
1/8 teaspoon pepper
1 cup dairy sour cream, at room temperature
1/4 cup chopped pimiento, drained
1/4 cup chopped fresh parsley
1 can (6 1/2 oz.) chunk light tuna in water, drained and flaked
1 1/2 cup shredded cheddar cheese

Preheat oven to 350 degrees. Cook lima beans according to package directions; drain and reserve liquid (about 2/3 cup). Melt butter in a small saucepan. Stir in flour, salt and pepper until smooth. Remove from heat and gradually stir in reserved liquid.

(Turn to Page B8)



This asparagus macaroni casserole combines all the goodness of asparagus, elbow macaroni, mushrooms, almonds and cheese. It even looks delicious! Look for the recipe in this section.



This cheddar shrimp casserole will delight seafood lovers, as it contains one whole pound of shrimp.

Recipe Topics

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Featured Recipe

This week's featured recipe comes from Grace Ziegler, featured on our Home on the Range page for all of her time spent helping others. Read about the people she has helped and try her green bean casserole for an interesting side dish to your

favorite meal.

Green Bean Casserole

1 large package french string beans
2 tablespoons butter
salt and pepper
1 can mushroom soup

6 slices fried bacon
bread crumbs

Cook green beans until tender; drain. Add butter, salt, pepper, if desired, mushroom soup and bacon. Sprinkle with bread crumbs and bake at 350 degrees for about an hour.