

Home On The Range



Quick 'n easy casseroles save time in the kitchen

Busy summer schedules call for meals that can be prepared quickly and easily. Sometimes, quick translates into boring, but with the help of a few good casserole recipes, it is possible to create tasty, interesting meals in a hurry.

Mix together a little meat, a few potatoes, and some vegetables, topped with cheese or spices, and before you know it, dinner will be served. With the help of the recipes below, it really is that simple to create a one-dish, quick meal. Try a few of them for yourself and reap the reward of extra minutes out of the kitchen.

SAUSAGE AND CHEESE SCRAMBLE

1 12-ounce can vacuum-packed whole kernel corn, drained
1 12-ounce package smoked sausage links, sliced into ½-inch thick slices
1 10-ounce package frozen cut green beans, cooked and drained
½ cup catsup
½ cup sliced green onion
½ teaspoon basil
Pinch of pepper
1½ cups (6 ounces) shredded Muenster cheese

Preheat oven to 350°F. Combine corn, sausage, green beans, catsup, onion, basil, pepper and one cup cheese in 2-quart rectangular baking dish. Bake 35 to 40 minutes. Remove from oven and sprinkle with remaining ½ cup cheese. Return to oven just until cheese is melted, about 3 minutes.

CHEESY BAKED BEANS 'N' FRANKS

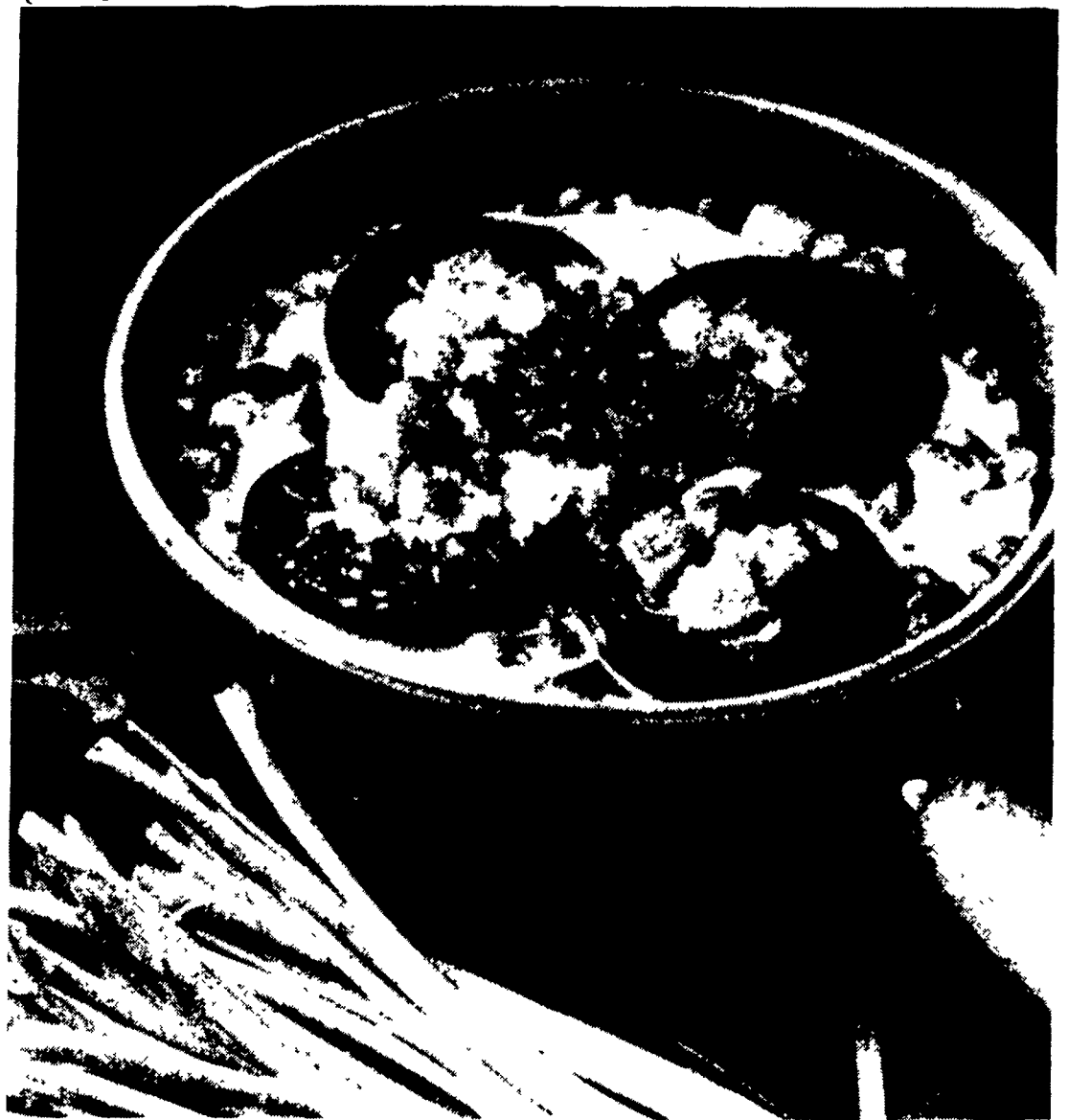
2 jars (1 pound and 2 ounces each) baked beans
6 frankfurters, cut into ½-inch thick slices
1½ cups (6 ounces) shredded Colby cheese
¼ cup chili sauce
2 tablespoons firmly packed brown sugar
2 teaspoons prepared mustard
½ teaspoon onion salt
6 Bermuda onion slices, each about ½-inch thick

Preheat oven to 350°F. Combine beans, franks, 1 cup cheese, chili sauce, brown sugar, mustard and onion salt in 2-quart rectangular baking dish. Top with onion slices, pressing into mixture slightly. Bake 40 to 45 minutes, or until hot and bubbly. Remove from oven and sprinkle with remaining ½ cup cheese. Return to oven just until cheese is melted, about 3 minutes.

MISSOURI CASSEROLE

Grease casserole dish and add a layer of each of the following: sliced potatoes, onions, parsley and hamburger. Sprinkle over this ¼ teaspoon thyme and a little salt and pepper. Repeat layers and seasonings until casserole is filled. Pour canned tomatoes over the top and bake for two hours or until potatoes are done.

Betty Biehl
Mertztown



This quick Garden Supper Casserole features cheese, meat and vegetables.

CHICKEN CASSEROLE

1 cup elbow macaroni
½ cup diced celery
¾ cup chicken broth
1 cup condensed cream of celery soup
1 4-ounce can mushrooms
2 cups cut-up cooked chicken or turkey
½ cup minced parsley
½ teaspoon Worcestershire sauce
Salt
¾ cup soft bread cubes
2 tablespoons butter or regular margarine

Cook macaroni according to package directions. Drain.

Cook celery in chicken broth (or use a chicken-flavored bouillon cube plus ¾ cup water) for 5 minutes.

Combine cooked macaroni, celery, broth, celery soup, mushrooms, chicken, parsley, and Worcestershire sauce. Add salt if needed. Pour into greased 2-quart casserole. Sprinkle with bread cubes; dot with butter.

Bake in moderate oven (350°F) for 30 to 40 minutes. Makes 8 servings.

Martha Martin
Ephrata

SALMON CASSEROLE

1 can salmon
3 hard boiled eggs
1 small onion
1½ cups white sauce

Into a buttered casserole put drained salmon, broken into pieces. Top with a layer of sliced egg and onion over which white sauce has been poured. Alternate eggs and onion with white sauce layer until all is used. Top with buttered bread, cut into cubes. Bake at 350°F. for 20 minutes or until bread is brown.

Betty Biehl
Mertztown

ZIPPY BEEF CASSEROLE

1 pound ground beef
4 ounces uncooked elbow macaroni
1 10½-ounce can condensed cream of mushroom soup
¾ cup milk
½ cup catsup
½ cup shredded Cheddar cheese, about 2 ounces
¼ cup chopped green pepper
1 to 2 tablespoons instant minced onion
1 teaspoon salt
1 cup crushed potato chips

Heat oven to 350°F. Cook and stir meat until brown. Drain off fat. Cook macaroni as directed on package; drain. In ungreased 2-quart casserole, mix all ingredients except potato chips.

Cover and bake 40 minutes. Uncover; sprinkle with potato chips and bake 5 minutes longer.

PIGGYBANK PORK BAKE

4 ounces uncooked fine noodles
2 tablespoons shortening
2 cups cut-up cooked pork
1 10½-ounce can condensed cream of chicken soup
1 8-ounce can whole kernel corn
1 2-ounce can sliced pimiento
1 cup shredded sharp Cheddar cheese (about 4 ounces)
1 medium green pepper, finely chopped

Heat oven to 375°F. Cook noodles as directed on package; drain. Melt shortening in large skillet; brown meat. Drain off fat. Stir in noodles, soup, corn (with liquid), pimiento (with liquid), cheese and green pepper.

Pour into ungreased 1-quart casserole. Bake uncovered 45 minutes, stirring occasionally.

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This delicious Piggybank Pork Bake casserole is as simple to prepare as it is tasty.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

August

11	Brownies & Cookies
18	Salads
25	Peach Recipes

Featured Recipe

This week's featured recipe comes from the Pennsylvania Department of Agriculture. August is Pennsylvania Food Products month and to help you make the most of fresh Pennsylvania produce and meats, PDA has provided this gourmet chicken salad recipe using fresh peaches.

For more recipes to help celebrate food products month, see the story featuring them in this section.

Gourmet Chicken Salad With Fresh Peaches.

2 cups chicken, cooked and cubed
¼ cup celery
¼ cup green grapes
¼ cup fresh peaches
½ cup mayonnaise
½ cup sour cream
Seasoning salt, to taste

Lightly toss chicken, celery, green grapes and peaches together. Mix mayonnaise and sour cream and pour over salad. Add seasoning salt and mix gently. Store in refrigerator until ready to use. Garnish with fresh peach slices and parsley. Serves 6.