Casseroles and Baked Dishes

CHICKEN WINE CASSEROLE
(Serves 8)

6 cups cooked chicken
2 cups raw rice
¼ cup butter
¼ cup oil or chicken fat
½ cup green pepper
½ cup onion
⅛ cup mushrooms (1 small can)
1 cup chicken stock
½ cup Sherry
1 cup canned tomatoes or 3 large fresh tomatoes
2 teaspoons salt
½ teaspoon Rosemary
1 clove garlic
1 fresh pimiento (½ cup)
2 tablespoons grated Italian cheese

Wash rice thoroughly rubbing between fingers to remove starch. Dry rice. Fry rice in fat until partially browned. Add green pepper, mushrooms and cook until brown. Add stock, Sherry, tomatoes and other seasonings. Reserve some of the pimiento and cheese for garnish. Stir well. Cover and bake in moderate oven 350°F. for 20 minutes. Remove from oven; add chicken cut in large or small size pieces. Sprinkle with cheese and pimiento. Cover, return to oven and bake 30 minutes longer.

TUNA AND VEGETABLE CASSEROLE
(Serves 4)

2 tablespoons butter
½ cup onions
½ cup celery
1 seven ounce can tuna fish
1½ cups cooked carrots
1½ cups cooked potatoes
1 tablespoon butter
2 cups medium cream sauce
½ teaspoon salt

Sauté onions and celery in 2 tablespoons butter. Add the flaked tuna fish. Drain the carrots and potatoes and add 1 tablespoon butter to them (it helps to keep vegetables separated). Add raw peas, the drained vegetables and the cream sauce. Mix, top with crushed corn flakes and a little butter, and bake in a buttered casserole at 350°F. for 30 minutes.

OYSTER, MACARONI AND MUSHROOM CASSEROLE
(Serves 4)

3 cups cooked macaroni
1 pint oysters
½ cup minced onions
1½ teaspoons salt
¼ teaspoon white pepper
¼ teaspoon cayenne pepper
¼ cup chopped parsley
1 ten ounce can mushroom soup
½ cup grated American cheese

Put macaroni and oysters into a buttered casserole. Sauté onions in butter, add seasonings, parsley, and the soup which has been mixed and blended with the milk. Bring to a boil and pour over contents of the casserole. Top with buttered crumbs and the grated cheese and bake in a 350°F. oven for 45 minutes. Remove from oven, let stand for 10 minutes, then serve.

TURKEY CASSEROLE
(Serves 6-8)

12 ounce package egg noodles
½ cup celery, cut fine
½ cup onions, cut fine
4 tablespoons butter
4 tablespoons flour
3 cups good turkey stock
2 chicken bouillon cubes, add to turkey stock
1 cup hot milk
2 teaspoons salt
1 teaspoon celery salt
½ cup grated cheese
3 cups turkey trimmings

Bring noodles to boil; let simmer for 15 minutes. Add 2 cups cold water; let set for 10 minutes. While this is setting, sauté onions and celery in 2 tablespoons butter. Mix flour in remaining 2 tablespoons butter and cook into smooth paste. Add the hot stock to roux and cook until thick. Add hot milk and seasoning. Cut the turkey as fine as possible. Giblets and heart may be used. Strain noodles and fold all ingredients together in a large mixing bowl, and bake in buttered casserole dish. Top with grated cheese or cornflakes.
CREOLE RICE AND FRANKS  
(Serves 6)  
6 franks  
½ cup chopped green pepper  
½ cup chopped onions  
3 tablespoons fat  
3 cups cooked rice  
2 cups tomatoes  
1½ teaspoons salt  

Brown green pepper and onion in fat. Add rice, tomatoes and salt. Cover and simmer 30 minutes. Place franks on rice. Return covered and simmer five minutes.

MEAT BALLS AND MUSHROOM SAUCE  
(Serves 6-8)  
(16 Meat Balls)  
½ cup onion, cut very fine  
1 tablespoon butter or fat  
1 egg  
½ cup milk  
1 pound hamburger  
½ pound pork sausage  
1 cup cracker crumbs  
1 teaspoon sugar  
1 teaspoon salt  
½ teaspoon mace  
½ teaspoon allspice  
½ teaspoon marjoram  
1 10½ oz. can mushroom soup  
1 cup medium cream sauce  

Cook onion in fat or butter until soft and translucent. Beat egg and milk together and mix all ingredients and work together well. Form into uniform meat balls. Roll in flour and brown in heavy skillet; put in casserole dish. Cover with mushroom soup and cream sauce. Mix thoroughly together and sprinkle with chopped parsley. Bake in moderate oven 350°F. for 1 hour.

CHEESE HALIBUT-CASSEROLE  
(Serves 6)  
1 pound fresh halibut  
1 cup fine noodles  
2 cups thin cream sauce  
2 cups grated American cheese  
½ teaspoon Worcestershire sauce  
2 tablespoons lemon juice  
¼ cup buttered bread crumbs  
Salt and pepper to taste  

Cook halibut for 10 or 15 minutes. Drain, remove skin and bones and flake. Cook noodles in boiling salted water for 10 minutes. Add 1 cup of cold water and set them aside while making the sauce. Add worcestershire sauce, grated cheese and lemon juice to the cream sauce and cook, stirring constantly, until cheese is melted. Drain the noodles, grease a casserole and put half of the noodles in it. Cover with half of the fish and half of the sauce. Repeat with remaining ingredients, top with buttered crumbs and bake in a 325°F. oven about half an hour.

LAMB CASSEROLE  
(Serves 6-8)  
2 pounds stewing lamb  
2 tablespoons fat or butter  
2 tablespoons chopped onions  
1 tablespoon flour  
¼ cup meat or mushroom stock  
2 teaspoons salt  
½ teaspoon pepper  
1 cup tomatoes  
1 cup mushrooms (optional)  


STUFFED GREEN PEPPERS  
(Serves 6)  
4 tablespoons melted butter  
¼ cup green onions, cut fine  
¼ cup mushrooms  
½ cup fresh tomatoes  
1 cup cooked corn  
½ cup bread crumbs  
2 cups cooked rice  
1 egg, beaten  
1 tablespoon water  
1 teaspoon salt  
½ cup grated cheese  
6 whole green peppers  

Sauté onions and mushrooms in butter, then add tomatoes, water and simmer gently. Mix together corn, bread, rice, salt and half of the grated cheese, then blend with sautéed mixture. Remove tops from peppers, clean out membrane and seeds, wash and drain. Fill cavities with dressing and bake 45 minutes to one hour in a 300°F. oven.
HAMBURGER CASSEROLE  
(Serves 4)
1 package egg noodles (6 oz.)
1/4 cup celery
1/4 cup onions
1 pound hamburger
1/4 cup water
1 cup medium sauce
1 can cream of mushroom soup
1/2 teaspoon celery salt
1 teaspoon Accent (MSG)
1 teaspoon salt
1/4 teaspoon white or black pepper

Cook noodles in 4 quarts water for 15 minutes. Remove from fire and add 1 cup cold water; let stand for 5 minutes. Drain when ready to combine with meat mixture.

Sauté onions and celery until translucent. Remove from pan and sauté hamburger, made into small patties, until brown. Add 1/4 cup water to meat and simmer for a few minutes to get all the brown substance in the pan. Mix cream sauce and mushroom soup together; add to meat and noodles that have been put in a baking dish.

In blending meat and noodles, try to get meat equally distributed. Sprinkle the top with buttered crumbs or cornflakes and bake in oven 375°F. for 30 minutes or until the bubbles come through. Be sure to season to suit your taste.

ASPARAGUS WITH CHEESE SAUCE  
(Serves 6)
2 pounds fresh asparagus, or
2 packages frozen asparagus
2 cups medium cream sauce
1 1/2 cups grated cheese

Cook asparagus until done. Season to taste. Add grated cheese to hot cream sauce and stir until melted. Pour over cooked asparagus and serve.

PORK AND NOODLE CASSEROLE  
(Serves 4)
1 pound ground pork
1/2 teaspoon leaf sage
2 teaspoons salt
1 cup sliced celery
1 cup sliced onions
3 cups medium cream sauce
8 ounce package of noodles
1 crushed corn flakes

(Note: use very lean pork . . . pork cutlets work very well.) Season the ground pork with salt and sage and brown in a heavy skillet. Remove meat, put onions and celery into skillet and sauté them. When they are soft and translucent, add meat and cream sauce to them and simmer gently, while noodles are being boiled. Butter a 2 quart casserole, and put cooked, drained noodles, and meat mixture into it. Top with corn flakes and bake about 30 minutes in a 350°F. oven.

ESCALLOPED POTATOES AND HAM  
(Serves 4)
5 cups sliced, raw potatoes
1 1/2 cups diced ham dredged in flour
1 tablespoon melted butter
1 cup hot milk

Butter a casserole, into it put alternating layers of potatoes and ham, add hot milk and melted butter, then bake in a 300°F. oven about 1 1/2 hours or until potatoes are tender. (Note: you may need salt, depending upon the saltiness of the ham you use.)

DRIED BEEF LIMA CASSEROLE  
(Serves 6)
1 5 oz. pkg. dried beef
1 10 oz. pkg. frozen lima beans
1/2 cup onions, cut fine
2 hard cooked eggs
2 cups milk
3 tablespoons butter
4 tablespoons flour
1/4 teaspoon white pepper

Make a medium cream sauce with butter and flour made into a roux, and add hot milk and cook until thick. Sauté onions in butter or vegetable shortening until translucent. Cut dried beef into small pieces. Add onions, hard cooked eggs, dried beef and lima beans to cream sauce and mix thoroughly. Pour into a buttered casserole and bake in 350°F. oven for 30 minutes. Sprinkle top with crushed potato chips or corn flakes.

SCALLOP POTATOES  
(Serves 4)
6 cups sliced potatoes
1 cup milk
1 1/2 teaspoons salt
2 tablespoons butter

Wash potatoes thoroughly removing all of the starch. Butter baking dish. Put half of the potatoes in baking dish. Add half of the salt. Add remaining potatoes and salt. Pour milk over potatoes and bake in a 350°F. oven for 1 hour, or until potatoes are tender and brown.