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ASPARAGUS CASSEROLE

Cook 2 boxes frozen asparagus spears as directed on package. Drain. Mix together 1 can cream of chicken soup, undiluted, 1 small can of mushrooms, and a small amount of the mushroom juice. In a casserole arrange layers of asparagus, then sauce, then asparagus, then sauce. Top with crumbled Cheez-It crackers. Bake at 350° for 30 minutes. Serve immediately.

Mrs. Harvey Maher

BAKED BEAN DISH

2 cans butter beans (lima type)
1 can kidney beans
1 can lima beans
1 can baked beans
Cut 8 slices fried crisp bacon

Drain some of drippings. Put bacon on paper. Cook one onion in bacon drippings, with 1/2 cup brown sugar and 1/2 cup vinegar for 10 minutes. Slowly add beans to mixture, crumble bacon over top. Bake 1 hr. at 350°.

Mrs. Louise Grewahl

BAKED BEANS

4 slices bacon, cut in strips
1/2 cup finely chopped onions
2 16-oz. cans pork and beans
1/2 cup Good Seasons Open Pit Mild Garlic Barbecue Sauce

Sautė bacon in pan until done; add onions and cook until onions are tender. Stir in remaining ingredients. Bring to boil and simmer about 15 minutes, stirring occasionally.

Mrs. Leonard Meier

BEANS

2 large cans pork and beans
1 large can chunk or crushed pineapple (drained)
1/2 lb. bacon fried
1/2 cup bacon drippings
1 small bottle ketchup
1/2 cup brown sugar
Salt & pepper to taste

Mix together well and bake at 350° for 2 1/2 to 3 hrs. Serves 15.

Mrs. Gordon Miller

BEANS AU GRATIN

1 can (1 lb.) French Style Green beans
1 Tbsp. butter
1 Tbsp. flour
1/2 tsp. salt
1 cup milk
1/2 cup grated American cheese


Makes 4 to 6 servings.

Fran Sparby

CABBAGE SUPREME

1 med. head cabbage, cut in 8 wedges
1/4 cup finely chopped green pepper
1/4 cup chopped onion
1/4 cup butter
1/4 cup flour
1/8 tsp. pepper
2 cups milk
1/2 cup mayonnaise
1 cup shredded cheddar cheese
3 Tbsp. chili sauce

In a covered dutch oven or large skillet, cook cabbage in a small amount of boiling salted water about 12 minutes or until tender. Drain very well and place in a 9x13 inch baking dish. In saucepan cook green pepper and onion in butter until tender. Blend in flour, 1/2 tsp. salt and pepper. Add milk; cook and stir until bubbly. Pour over cabbage. Bake uncovered at 375° oven 20 minutes. Combine mayonnaise, cheese and chili sauce; spoon on top of cabbage. Bake 5 minutes more. Makes 8 servings.

Lois Butler

COMPANY CAULIFLOWER

1 med. head cauliflower, cut into flowerets
4 Tbsp. butter or margarine
4 Tbsp. flour
1/2 tsp. salt
1/4 tsp. pepper
2 cups milk
2 tsp. dried dill weed
1 3-oz. can French fried onion rings
1 cup grated cheddar cheese

Steam cook the cauliflower until tender. Meanwhile, in a med. saucepan, melt the butter over low heat. Blend in the flour, salt and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in the milk, return to heat and bring to a boil, stirring constantly. Boil 1 min. until mixture is thick. Stir in the dill weed. To assemble the dish, arrange the cauliflower into an appropriate size casserole dish. Sprinkle evenly over the cauliflower about 1/3 can onion rings. Over this, pour the dill sauce evenly to cover all cauliflower. Next spread or sprinkle the cheese over top and put remaining onion rings on top. Bake in 350° oven 20-25 minutes or until the cheese is melted and all is heated throughout. Yield: 6 servings.

Mrs. Paul Bernards
CORN CASSEROLE
12 oz. can whole kernel corn
2 17-oz. cans cream style corn
5 lightly beaten eggs
1/2 cup sugar
4 Tbsp. cornstarch
1 1/2 tsp. seasoned salt
1/2 tsp. dry mustard
1/2 cup milk
1/2 cup melted butter

In large bowl combine corn and eggs. Set aside. In separate bowl, combine sugar, cornstarch, and seasonings. Add to corn mixture. Stir in milk and butter. Pour into greased 3 qt. casserole dish. Bake at 400° for one hour, stirring once.

Tammy Reece

CORN PUDDING
1 17 oz. can whole kernel corn, drained
2 17 oz. cans cream style corn
5 lightly beaten eggs
1/2 cup sugar
4 Tbsp. cornstarch
1 1/2 tsp. all season salt
1/2 tsp. dry mustard
1 tsp. instant minced onion
1/2 cup milk
1/2 cup melted butter

Combine corn and eggs. Add mixture of sugar, cornstarch, all-season salt, dry mustard and onion. Stir in milk and melted butter. Pour in greased 3 qt. casserole. Bake at 400° for 1 hour, stirring once.

Karen Elliot

EGGPLANT CASSEROLE
2 medium eggplant
2 eggs beaten lightly
1 cup coarse bread crumbs
2 tsp. ketchup
1 tsp. salt
1/2 cup (scant) chopped onion
2 tsp. melted butter
1 cup mushroom soup
1/2 cup additional bread crumbs

Cube eggplant. Simmer until tender (5 minutes). Drain. Saute onions in a little butter. Mix ingredients except additional bread crumbs and melted butter. Pour into greased casserole. Top with crumbs. Pour melted butter over crumbs. Bake in 350° oven for 35 minutes or until lightly browned.

Mrs. John Camp

FRENCH BEANS CASSEROLE
1 can French-style green beans
1/2 to 1 can cream of mushroom soup
1 can French-fried onion rings.

Place beans in casserole, fold in soup. Top with onion rings. Bake at 375° for 15 min.

Mrs. Robert Bernard

FRENCH GREEN BEANS
1 can French green beans
1 can mushroom soup
1 can onion rings

Mix two top ingredients and sprinkle onion rings on top. Bake at 350° for 15 min.

Ruth Fisher

CHEESE STUFFED POTATOES
6 medium potatoes, baked
1 cup hot milk
2 Tbsp. butter
3/4 cup grated cheddar cheese
1/4 tsp. dry mustard
1 tsp. salt

Preheat oven to 400°. Cut potatoes in half lengthwise. Scoop out potato taking care not to break the skins. Mash potatoes well. Beat in remaining ingredients. Spoon back into shells. Place on cookie sheet. Bake for 10 minutes or until lightly browned.

Makes 6 servings.

Fran Sparby

CREAMY SCALLOPED POTATOES
(never curdle)
Melt 3 Tbsp. butter.
Add 2 Tbsp. flour, 3 cups milk, 2 1/2 tsp. onion salt, salt to taste and sprinkle of pepper. Cook until thickened.

Peel and slice 7 large potatoes. Add to above mixture and simmer, covered, 7 min. Bake 2 hrs. at 325°. Makes 8 to 10 servings.

Note: For added flavor, sprinkle with parmesan cheese before baking.

Mrs. Shirley Murphy

ESCALLOPED POTATOES
Peel and slice thin 6 large potatoes.
1 - 10 1/2 oz. can cream of chicken soup
1 tsp. salt
1 Tbsp. chopped onion
2 cups milk
1/2 cup grated cheese
1/2 stick butter

Melt butter, add all ingredients and bring to a boil on top of stove. Place in covered casserole and bake 1 hour at 350°.

Mrs. Herbert Schmitz
FESTIVE ASPARAGUS
1 10 1/2 oz. can condensed cream of mushroom soup
1/2 cup milk
2 8-oz. pkg. frozen asparagus
3-6 slices processed American cheese
3/4 cup toasted bread crumbs or potato chips
3 hard-cooked eggs (if you desire)
Combine soup with milk.
Alternate layers of asparagus, soup, and
cheese in a 2 1/2 qt. casserole dish. Top with
chubmers or chips.
Bake, covered, at 350° for 60 minutes.
Makes 6 servings.
Asparagus should not be thawed.
Mrs. Leonard Kalscheur

GOLDEN CAULIFLOWER
1 head fresh cauliflower
1 can condensed cheddar cheese soup
1/4 cup milk
nutmeg
2 Tbsp. buttered bread crumbs
4 slices bacon, fried crisp
salt & pepper to taste
Cut up cauliflower and place in casserole
dish. Mix together soup and milk. Add
pepper and salt and pour over cauliflower.
Sprinkle nutmeg on top. Chop bacon and
sprinkle over cauliflower. Toast 2 slices of
white bread then butter lightly. In food
processor chop toast to crumb stage. Cover
cauliflower with crumbs. Bake 350° for
30 minutes.
Judy Stroschine

GREEN BEAN ONION BAKE
2 cans #303 French cut green beans
1 can (3 1/2 oz.) french fried onion rings
1 (10 1/2 oz.) can condensed cream of
mushroom soup
1 (2 1/2 oz.) jar sliced mushrooms
1/2 cup milk
Alternate layers of green beans and onion
rings in a 2-qt. casserole. Blend the soup
and milk until smooth. Add mushrooms.
Pour mixture over vegetables and mix
slightly. Bake at 300° for 30 minutes.
Serves 6 to 8.
Diane Hildebrandt

OLD-FASHIONED BAKED BEANS
2 cups Great Northern beans
4 cups tomato juice
1 small onion
1 1/2 tsp. salt
2 thick slices of fat bacon
2 Tbsp. molasses
1/2 cup brown sugar
1 tsp. dry mustard
1/4 cup catsup
Wash and sort beans, then soak over night
in water to cover. Then put beans in large
pan, cover with water and cook until tender,
approximately 1 to 1 1/2 hours. Drain,
place beans in 2 quart baking dish. Add
other ingredients. Cover and bake in slow
oven (275°) about 6 hrs. Yield: about 2 quarts.
Donna Ripp

GREEN BEANS WITH
FRENCH FRIED ONION RINGS
1 Tbsp. butter
1 Tbsp. flour
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. Worcestershire sauce
1 - 10 oz. can cream of mushroom soup
1/4 cup grated cheddar cheese
Cook the above ingredients until creamy
smooth and cheese is melted. Pour over
2 cans french style green beans in casserole
dish. Cover, top with 1 can french fried
onion rings and bake (uncovered) at 350°
for 1/2 to 3/4 hrs.
Mrs. Lois McMillen

HUNGARIAN STUFFED PEPPERS
2 lb. ground beef
1/4 lb. ground pork
1 tsp. salt
5 lg. green peppers
1 lg. can tomato juice
2 Tbsp. shortening
2 Tbsp. flour
1 cup rice (not instant)
Melt shortening in large kettle. Brown flour
in shortening, then add tomato juice. Mix in
large bowl, meat and rice and salt. Cut a
small opening in top of peppers and clean
out inside being careful not to crack pepper.
Stuff with meat mixture. Place in tomato
juice and cook 4 hrs. on low heat. If any
meat is left over, form into meatballs and
cook with peppers. Stir every so often so
meatballs don’t stick. Add a little water.
Serves 8.
Joanne Gaus
HERBED BAKED POTATOES
4 large baking potatoes
1/2 cup sour cream
1/4 tsp. pepper and salt to taste
1/2 tsp. marjoram
pinch of thyme
1 tsp. chopped chives
paprika
Bake potatoes, cut in half and spoon out insides, leaving shells intact. Mix potatoes with sour cream, pepper, salt, marjoram and thyme. Spoon into the potato shells and garnish tops with chopped chives and sprinkling of paprika. Serves 8.

MIXED VEGETABLE CASSEROLE
1 20 oz. pkg. frozen mixed vegetables
1 stick butter
1 can cream of celery soup
cheddar cheese
seasoned croutons
Cook and drain vegetables and then add butter and soup. Put layer of shredded cheddar cheese and then a layer of seasoned croutons on top.
Bake at 350° for 30 minutes, uncovered.
Jean DeGolier

ITALIAN GARDEN MEDLEY
1 lg. zucchini, cubed
12 Roma tomatoes, cut into chunks
1 green pepper, diced
1 med. onion, diced
1 tsp. garlic powder
1/2 tsp. basil
1 tsp. Italian seasoning
1 tsp. salt
1/2 tsp. pepper
1 tsp. sugar
May add green beans or broccoli for a change.
Simmer all the above until vegetables are tender. Serve in bowls. Sprinkle with parmesan cheese, add bread crumbs if desired. Compliments chicken, fish and even brats or Italian sausage.
Jean DeGolier

POTTED POTATOES
2 strips thick-sliced bacon, cut into 1/2 inch strips
1 small onion, chopped
1/2 stick butter or oleo (1/4 cup)
Scrub potatoes and slice (unpeeled) 1/4" thick. Put a layer of potatoes in 1 1/2 qt. baking dish, then salt and pepper. Sprinkle with a few bacon strips and chopped onions and top with butter. Repeat until dish is full. Cover and bake until tender (about 1 hour). You may add bits of cheddar cheese for variety. You may also wrap in foil and cook on outdoor grill.
Donna Murphy

ITALIAN TOMATOES
1. Use warm room temperature tomatoes.
2. Use room temperature corn oil.
3. Put oil on large plate.
4. Cut tomatoes in circles or wedges.
5. Dredge tomatoes in oil. Salt good with garlic salt.
7. Use bread to put in oil and eat.
Best if refrigerated overnight but served at room temperature.
Karen Haag

REFRIGERATOR MASHED POTATOES
5 lbs. potatoes
2.3-oz. pkg. cream cheese
1 cup sour cream
1 tsp. onion salt
1 tsp. garlic salt
1/2 tsp. salt
1/4 tsp. pepper
2 Tbsp. butter or margarine
Cook peeled potatoes in boiling, salted water until tender. Drain. Mash until smooth (no lumps). Add remaining ingredients and beat until light and fluffy. Cool. Cover and place in refrigerator. May be used any time within two weeks. To use, place desired amount in greased casserole, dot with butter and bake in moderate oven (350°) until heated through, about 30 minutes. Makes 8 cups or 12 servings. Full amount, heat in 2 qt. casserole. Dot with 2 Tbsp. butter.
Mary Haverley

STRING BEANS
1 can mushroom soup
1 tsp. soy sauce
2 cans string beans
1 can onion rings
Put can of mushroom soup and soy sauce in dish and stir to make it smooth. Stir in beans. Then put in about 2/3 can of onion rings and mix. Bake at 350° for 25 min. Just before serving put the rest of the onion rings on top and put back in oven for about 10 min.
Mrs. Diana C. Long

SCALLOPED CORN
1 can cream style corn
1 cup grated American cheese
1 cup coarse salted cracker crumbs
1 egg well beaten
2 cups milk
1/2 tsp. salt
2 Tbsp. butter
Place corn in a shallow casserole. Top with cheese, then cracker crumbs. Combine egg, milk and salt. Pour over crumbs. Dot with butter. Bake 350° for 50 min.
Mrs. Louis Ziegler

SPECIAL CARROTS
3 cups sliced carrots
1/2 cup salted water
1/3 cup sugar
3 Tbsp. lemon juice
1 Tbsp. cornstarch
1 Tbsp. minced parsley
1 Tbsp. cut chives or green onion tops
3 Tbsp. butter
Cook carrots in salted water until just tender. Mix sugar and cornstarch. Add lemon juice and mix. Add parsley and chives and stir over low heat until thickened. Add butter and cover. If not being served immediately, keep hot in double boiler over hot water until ready to serve. A little different for company fare.
Mrs. Ralph Arnold

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STUFFED CABBAGES
1 lb. ground beef
1/4 cup rice
1 small onion, chopped fine, browned in butter
salt and pepper to season
1 egg
Combine these ingredients together.
1 medium head of cabbage
1 large can tomato juice
1 can tomato half and half
1. Bring water to boil in large deep pan with enough water to cover head of cabbage.
2. Immerse cabbage head in boiling water long enough to soften leaves.
3. Remove cabbage, cool a few min. and remove each leaf carefully from core end.
4. Put above meat mixture in cabbage leaf and roll leaf around it.
5. Place each cabbage roll in dutch oven type pan.
6. Pour tomato juice over rolls.
7. Cook for 1 hr. over low heat with cover on pan.
8. Cool 1 hr.
9. Bring to boil and add 1 cup half and half stirring while adding it.

Donna Thompson

STUFFED PEPPERS
2 large bell peppers cut in half lengthwise
1/2 lb. ground beef
3/4 cup bread cubes
1 small can mushrooms (pieces and stems)
1 small onion, chopped
1/2 cup catsup
Moisten bread cubes with liquid from mushrooms. Add more water if needed. Brown hamburger and onions together until they are well done. Add mushrooms, bread cubes and catsup. Mix thoroughly. Option - I add a dash of tabasco sauce because we like it a little spicy.
Fill uncooked peppers. Bake in 350° oven for 20-30 minutes, depending on how well you like your peppers done. Makes four servings.

Mrs. William McIlvee

SWEET POTATO CASSEROLE
2 cups mashed sweet potatoes
(1 lg. 40 oz. can)
1 cup milk
2 eggs
1 cup sugar
1/2 tsp. nutmeg
1/2 tsp. cinnamon
3/4 stick margarine
Topping:
3/4 cup slightly crushed corn flakes
1/2 cup brown sugar
1/2 cup chopped pecans
1/2 stick margarine
Mix together all ingredients for potatoes and bake for 20 minutes at 400°, uncovered. Remove from oven and add topping. Serves 10-14.
To make topping, mix corn flakes, brown sugar, chopped pecans and margarine together and spread over potato mixture. Return to oven and bake for 10 minutes uncovered at 400°.
Note: I also use this for squash. Bake squash until tender, scoop out and mash, then continue as above.

Betty L. Greiber

TWICE BAKED POTATOES
4-8 medium potatoes
1/4 - 1/2 cup butter
1/2 - 1 large bar cream cheese
1/2 - 1 cup sour cream
minced onions
salt and pepper
Bake the potatoes until soft. Cut baked potatoes in half. Scoop out the insides. Mix with remaining ingredients listed. Bake for 1/2 hour at 350°.

Cathy Niesen

VEGETABLE CASSEROLE
Into a well-buttered 2-quart casserole place layers of vegetables in the order given. Season each layer with salt and pepper as you go along. Slice two large raw potatoes. Second layer is two large raw carrots, sliced. Add a No. 2 can of peas, well drained. Save the liquid. Slice three onions over the peas, then a stalk of celery cut up over the onions. Brown one lb. ground beef in a skillet. Put ground beef over celery and mix the liquid of the peas with a can of tomato soup and pour over all ingredients. Bake for 1-3/4 hours in a 325° oven.

Mrs. Earl Gunsulos

SPINACH IN ONION SAUCE
spinach - fresh, canned, frozen
1 small onion, minced
3 Tbsp. butter
1/4 cup flour
3/4 tsp. salt
dash pepper
1 1/2 cups milk
Cook as much spinach as needed and drain. Sauté minced onion in butter. When onion is soft, but not brown, work in flour and add seasonings. Pour in milk slowly. Stir constantly until sauce is thick. Fold in spinach and serve.

Mrs. Alfred Luginbuhl

VEGETABLE CASSEROLE
1 cup carrots (bite size)
1 1/2 cups celery
1 cup onion strips
salt and fresh ground pepper
2 Tbsp. fine tapioca
2 Tbsp. butter
2 fresh tomatoes, peeled and cut (or canned)
1 pkg. frozen French style green beans, with or without butter sauce
(To be added last 30 minutes, defrosted.)
Bake 1 hour, at 325°, in covered casserole. Stir twice.

Haskell M. Woldenberg