

6. Casseroles

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Pork Chop Onion Casserole

6 pork chops, 1 to 1½ inches thick	1 envelope onion soup mix
2 tablespoons lard	1 can (4 ounces) sliced mushrooms
1 cup uncooked rice	Hot water
2 tablespoons diced pimento	

Brown chops in lard. Spread rice in bottom of 13x9x2” baking dish. Reserve 1 tablespoon of seasoning from envelope of onion soup mix and sprinkle remaining seasonings over rice.

Drain mushrooms, reserving liquid and distribute mushrooms and pimento over rice. Add hot water to reserved mushroom liquid to total 3 cups liquid and pour over rice. Arrange browned chops on top of rice mixture and sprinkle chops with reserved seasonings.

Cover tightly and bake in a 350°F oven until chops are tender, 45 minutes to one hour, depending on the thickness of the chops. Uncover and continue cooking for 10 minutes longer or until any excess liquid evaporates. Makes 6 servings.

Beef ‘N Macaroni Casserole

1 package (7 ounce) Creamettes Elbow Macaroni (or 2 cups uncooked)	¼ cup Kikoman soy sauce
1 pound regular ground beef	½ teaspoon basil, crumbled
½ cup chopped celery	2 cups shredded cheddar cheese (about 8 ounces)
½ cup chopped onion	1 package (10 ounces) frozen peas and carrots or corn
3 tablespoons flour	
2 cups milk	

Cook macaroni as package directs for baked dishes; drain and set aside. Thoroughly brown meat with celery and onion over medium heat. Sprinkle flour evenly over meat mixture and stir in to blend. Gradually stir in milk, soy sauce and basil. Bring to boil; stir in cheese. Cook and stir until cheese melts. Combine macaroni, meat and cheese mixture and frozen vegetables in large bowl or pan. Turn into 3-quart baking dish or 13x9” baking dish. Bake at 350°F for 35 minutes. Serve with additional soy sauce as desired. 6 to 8 servings.

Rice Chop Suey Hot Dish

1 cup raw rice	1 can mushroom soup
2½ cups boiling water	1 cup milk or water
1 pound ground beef	1 tablespoon brown sugar
1 onion – chopped	2 tablespoons soy sauce
2-3 cups raw celery, diced	½ cup sliced mushrooms

Pour water over rice and let stand while preparing balance of hot dish. Brown beef. Add remaining ingredients and simmer together for ½ hour. Add rice, place in soufflé-casserole dish and bake 1 hour at 350°F.

Corned Beef Casserole

1 can corned beef	1 can milk
¼ pound American cheese	1 small onion, sliced
1 can Cream of Chicken Soup	4 ounces noodles
Bread crumbs, dotted with butter, over the top.	

Mix ingredients together. Bake 1 hour at 350°F.

Tuna or Chicken Casserole

1 can (10½ ounces) Condensed Cream of Vegetable Soup	1 can (7 ounces) tuna, drained
½ cup milk	2 tablespoons diced pimento
2 cups cooked noodles	2 tablespoons chopped parsley
	2 tablespoons buttered bread crumbs

Blend soup and milk. Add noodles, tuna, pimento, and parsley. Pour into 1½ quart casserole; top with crumbs. Bake in 350°F oven for 30 minutes or until hot and bubbling. 4 servings.

Variations: Substitute 1 can (5 ounces) boned chicken for tuna. Use cheddar cheese, cream of celery, mushroom, or chicken soup in place of cream of vegetable soup.

Baked Macaroni and Cheese

1 package (8 ounces) elbow macaroni	1 large tomato, thickly sliced
¼ cup butter or oleo	1/8 teaspoon pepper
¼ cup all purpose flour	2 cups milk
1 teaspoon salt	2 cups cheddar cheese, grated

Preheat oven to 375°F. Cook macaroni as package label directs; drain. Meanwhile, melt butter in medium saucepan. Remove from heat. Stir in flour, salt, and pepper until smooth. Gradually stir in milk. Bring to boiling, stirring. Reduce heat, and simmer mixture 1 minute. Remove from heat. Stir in 1½ cups of cheese and the macaroni. Pour into a 1½ quart, shallow casserole. Arrange tomato slices over top. Sprinkle remaining cheese over top. Bake 15 minutes, or until cheese is golden brown.

Pork Chop Casserole

Brown 4 pork chops. Cover with ½ cup uncooked rice (not Minute). Cover with one #2 can stewed tomatoes (with onion, peppers and celery) and ½ can water. Bake 1 hour at 325°F.