

# CASSEROLES

## **CHEESE GRITS CASSEROLE**

1 1/2 c. quick grits  
3 eggs, beaten  
1 lb. Cheddar cheese, grated  
6 c. boiling water  
1 1/2 sticks butter  
1 Tbsp. seasoned salt

Add grits to boiling water; cook for 5 minutes. Now remove from stove. Add other ingredients. Keep stirring constantly. Fold in Cheddar cheese. Place in baking dish. Bake at 350 degrees for 1 hour. Makes 6 servings.

Pauline Shugart

## **PIZZA CASSEROLE**

6 oz. fettuccine, broken  
3 1/2 oz. pkg. pepperoni  
15 1/2 oz jar pizza sauce  
1 1/2 c. Mozzarella cheese, grated  
1 Tbsp. Parmesan cheese

Sautéed onions, mushrooms, etc. as desired. Cook fettuccine. Halve pepperoni and add to noodles. Stir in pizza sauce, 3/4 cup Mozzarella, and Parmesan. Transfer to a 12x7x2 inch dish. Add sautéed vegetables and top with remaining cheese. Bake in a 400 degree oven for 15 minutes or until hot.

Sherry Miller

## **RICE AND WATER CHESTNUT CASSEROLE**

1 stick oleo  
1 pkg. Spanish rice mix  
1 can onion soup  
1 can water  
1 can sliced water chestnuts

1 small can mushrooms  
1 c. pecan halves

Melt oleo in saucepan. Add rice mix, the soup, and water; simmer for 1 minute. Pour this into greased casserole and add the chestnuts and mushrooms. Bake at 350 degrees for about 45 minutes. Last 15 minutes of baking, add the pecan halves to top. Cook with lid on. Delicious with chicken.

Gwen Stewart

### **BAKED FRUIT CASSEROLE**

1 (No. 2) can pineapple chunks  
1 (No. 2) can pears  
1 (No.2) can peaches  
1 small can mandarin oranges  
1 small jar maraschino cherries  
1 stick margarine  
1/4 tsp. salt  
1/3 c. flour  
2/3 c. sugar

Drain fruit and arrange in casserole dish in layers. Cook oleo, salt, flour, and sugar until thick. Add 1/3 cup juice from fruit. Pour over fruit and bake for 20 minutes at 375 degrees. Will keep in refrigerator for 2 to 3 weeks.

Ernestine Sisson, Larue Cook

### **LOUISE ROSS' CURRIED BAKED FRUIT**

16 oz. pear halves  
16 oz. pineapple chunks  
1 stick margarine, melted  
1/2 c. brown sugar  
1 c. mixed fruit juice  
1 jar maraschino cherries  
16 oz. sliced peaches  
16 oz. apricot halves  
2 Tbsp. flour or cornstarch  
2 Tbsp. curry powder

Mix all ingredients, except solid fruit, and cook to achieve medium thickness. Pour mixture over fruit in a long baking dish. Refrigerate overnight. Bake at 350 degrees until bubbly.

Sauce may be cooked in a microwave oven for 4 to 5 minutes.

Madge Meadows

### **HOT SPICED FRUIT**

1-16 oz. can pear halves, drained  
1-16 oz. can peach slices, drained  
1-16 oz. can apricot halves, drained  
1-16 oz. can pineapple slices, drained  
1 c. sugar  
2 Tbsp. flour  
1/2 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 c. old-fashioned oats  
1/2 c. flour  
Dash of salt  
1 stick butter

Cut the fruit into slices. Combine sugar, flour, cinnamon, and nutmeg. Roll each piece in coating lightly. Arrange in a 13x9 inch casserole. Mix oats (uncooked), flour, and salt together; sprinkle over fruit. Pour melted butter over all, moistening the oat mixture well. Bake at 350 degrees for 45 minutes. Serve hot.

Dianne S. Taylor

### **PINEAPPLE CASSEROLE**

2-20 oz. cans pineapple chunks, drained  
1 c. sugar  
1 Tbsp. flour  
1 1/2 c. grated Cheddar cheese  
1 stick margarine  
1 sleeve Ritz crackers

Place drained pineapple in dish. Mix sugar and flour together and sprinkle over pineapple. Cover with cheese, then mix melted margarine and crushed Ritz crackers together; put on top of cheese. Bake at 350 for 30 minutes or until bubbly.

Jenny Frizzell

### **LAYERED PINEAPPLE**

2 c. chunked pineapple, drained  
1 c. sugar  
5 Tbsp. flour  
1 1/2 c. grated Cheddar cheese  
1 tube Ritz crackers  
1 stick margarine, melted

Mix first 3 ingredients and put in Pyrex dish. Top with cracker crumbs, mixed with melted margarine. Bake at 350 degrees for 30 minutes.

Becky Neal

### **BAKED APRICOTS**

2 (No. 2 1/2) cans apricot halves, drained  
1 box light brown sugar  
1-8 oz. box Ritz crackers (broken into large pieces, do not crush)  
1/2 lb. margarine

Layer in order given in a buttered baking dish and bake at 300 degrees for 1 hour. Very good with baked ham or turkey.

Mary Williams

### **SQUASH CASSEROLE**

1 1/2 lbs. squash (or 1 qt. frozen)  
1 large onion, chopped  
1 small jar pimentos, drained  
1 can cream of chicken soup  
1 - 8 oz. carton sour cream  
2 c. Ritz crackers, crushed  
1/2 c. margarine, melted  
Salt and pepper to taste

Cook sliced squash and half the chopped onion in small amount of salted water. Drain. Dot with margarine & let melt. Stir in pimentos, soup, remaining onions. Season to taste with black pepper and salt if desired. Stir in sour cream and pour in buttered casserole dish. Mix melted margarine and cracker crumbs. Place on top of casserole. Bake at 350 degrees until hot and bubbly. For added crunch, add 1/2 cup slivered almonds to squash mixture. Freezes well.

Elizabeth Coffman

### **SWISS BEAN CASSEROLE**

2 tbsp. chopped onion  
1/3 c. butter or margarine  
1/3 c. all-purpose flour  
1 tsp. salt  
1/2 tsp. white pepper  
1/2 tsp. ground mustard  
2 c. milk  
1-1/2 c. (6 oz.) shredded Swiss cheese  
1 pkg. (16 oz.) frozen French-style green beans, thawed and drained  
1/4 c. slivered almonds, toasted.

In a large saucepan, sauté onion in butter until tender. Stir in the flour, salt, pepper and mustard until blended. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Reduce heat to low; stir in cheese just until melted. Stir in beans until coated. Transfer to a greased 2 quart baking dish. Sprinkle with almonds.

Bake, uncovered, at 350 degrees for 25 to 30 minutes or until bubbly. Yield: 6 to 8 servings.

Brenda Kelley

### **CHICKEN AND RICE CASSEROLE**

2 c. cooked, chopped chicken  
1 c. cooked rice  
1 can cream of chicken soup  
2 T. grated onion  
1 c. diced celery  
1/2 tsp. salt  
1 Tbsp. vinegar  
3/4 c. mayonnaise

Mix all ingredients together and put in casserole dish. Top with 1 cup crushed potato chips or cornflake crumbs and bake at 350 degrees for 30 minutes. !  
Very good and easy. This is from a friend of Mother's in Brighton.

Beverly McKee