

# VEGETABLE SIDE DISHES

## **POTATO CASSEROLE**

2 lb. hash brown potatoes  
1 can cream of chicken soup  
2 ctn. sour cream  
1/4 c. chopped onions  
2 c. grated Cheddar cheese

Place hash browns in long Pyrex dish. Mix remaining ingredients and pour over potatoes. Bake at 350 degree oven for 1 hour or until done.

Jean Kelley

## **BAKED BEANS**

2-1 lb. cans pork and beans  
1/2 c. chopped onions  
1/2 c. chopped celery  
1/2 c. chopped bell pepper  
1/3 c. packed brown sugar  
1/2 c. catsup  
1 tsp. Worcestershire sauce  
1 Tbsp. mustard  
1/4 tsp. red hot sauce

Combine all ingredients and place in baking pan or casserole dish. Bake at 350 degrees for 45 minutes to 1 hour.

Annette Fitzgerald

## **BAKED BEANS**

1 lb. ground beef  
1/2 c. onions  
1 tsp. salt  
1/4 tsp. pepper  
2 -16 oz. pork and beans

1/2 c. catsup  
1 tsp. Worcestershire sauce  
2 Tbsp. vinegar  
1/4 tsp. Tabasco sauce

Brown beef and onions. Pour off fat and mix the remaining ingredients. Bake at 350 degrees for 30 minutes.

LaRue Cook

### **ASPARAGUS CASSEROLE**

1 1/2 c. Ritz cracker crumbs  
3/4 stick melted margarine  
1/2 c. slivered almonds  
1 large can green asparagus spears, cut or whole  
4 Tbsp. margarine  
3 Tbsp. flour  
1 1/2 c. milk  
1 -5oz. glass jar Old English cheese

Combine crackers and margarine. Place 3/4 cup of crumbs at bottom of casserole. Place cut asparagus on top of crumbs and sprinkle with almonds. Make cheese sauce using last 4 ingredients in recipe (make white sauce, and then add cheese). Pour cheese sauce over asparagus and nuts. Top with remaining crumbs. Bake for 12 to 15 minutes at 350 degrees.

Brenda Tarter

### **GREEN BEAN CASSEROLE**

1 qt. green beans  
1 small onion, sliced and separated  
1/2 lb. ground beef  
1 can cream of mushroom soup  
Velveeta cheese  
1/2 c. bread crumbs

Cook green beans until done. Cook ground beef in skillet until brown. Layer green beans, meat, cheese, and onion in ovenproof dish. Top with cream of mushroom soup and bread crumbs. Cook in oven for 45 minutes at 325 degrees.

Elizabeth Ward

### **3 BEAN CASSEROLE**

1 1/2 lb. ground beef  
1/2 c. catsup  
1/2 tsp. mustard  
2 Tbsp. dark brown sugar  
1 onion  
1/2 tsp. salt  
1 can green lima beans  
1 (No. 303) can red kidney beans  
1 can pork and beans  
2 Tbsp. vinegar

Brown beef. Add rest of ingredients until real hot. Serve.  
I simmer for a little while.

Sammye Veteto

### **MARINATED CARROTS**

1 large bunch carrots  
1 c. tomato soup  
1/2 c. vinegar  
1/2 c. salad oil  
1/2 c. sugar  
Onion rings  
Green pepper rings

Peel and slice 1 large bunch carrots (crosswise). Cook in salted water until tender; drain. Mix tomato soup, vinegar, salad oil, and sugar. Put layer of carrots in covered container. Cover with layer of onions and layer of pepper rings; repeat. Pour mixture over it. Put in refrigerator for 24 hours.

Juanita Wallace

### **EASY BROCCOLI BAKE**

1 - 10 3/4 oz. can condensed cream of broccoli soup

1 - 2.8 oz. can French fried onions  
1 - 20 oz. pkg. frozen broccoli cuts or 1 bunch broccoli, cut up, cooked, and drained  
1/2 c. milk  
1 tsp. soy sauce  
Dash of pepper

Combine soup, milk, soy sauce, and pepper. In 10x6 inch baking dish, layer 1/2 of the broccoli, 1/2 of the soup mixture, and 1/2 can of the onions. Top with remaining broccoli and soup mixture. Bake at 350 degrees for 25 minutes. Top with remaining onions; bake for 5 minutes.

Recipe may be doubled. In 12x8 inch baking dish, prepare as directed except increase bake time to 30 minutes.

Zubie Martin

### **BROCCOLI CASSEROLE**

2 pkg. frozen broccoli  
2 c. cooked rice  
2 cans cream of mushroom or cream of celery soup  
1 - 8 oz. Cheez Whiz  
3/4 c. cut celery  
1/4 c. onion  
1/4 stick margarine

Sauté celery, onion, and margarine. Add to the remaining ingredients. Add thawed broccoli and mix well. Pour into greased baking dish and top with bread crumbs or croquettes. Bake for 1 hour at 350 degrees.  
Add instant rice, if you wish, to the recipe. Half of this recipe makes a nice size casserole.

Margie Patterson

### **RICE AND BROCCOLI CASSEROLE**

1 large pkg. frozen chopped broccoli  
1 small jar Cheez Whiz  
1 can cream of mushroom soup  
1 c. uncooked rice

Cook rice as directed. Mix with Cheez Whiz and soup; cook broccoli (drain). Mix broccoli with first ingredients. Pour into casserole dish. Bake at 350 degrees for 20 minutes.

Kerry Blankenship

## **BROCCOLI**

2 pkg. frozen chopped broccoli  
2 eggs, beaten with a fork  
2 c. grated cheese  
2/3 c. Kraft mayonnaise  
1 large onion, chopped  
1 can cream of mushroom soup  
Ritz crackers

Cook broccoli until done. Drain and mix with all other ingredients. Place crumbled crackers on top. Bake at 325 degrees for 35 minutes.

Cathy Bruce

## **BROCCOLI CASSEROLE**

1/2 c. diced celery  
1 small or medium onion, chopped  
3 tsp. oleo  
1 - 12 oz. box chopped broccoli  
2 c. cooked rice, Minute rice  
1 can cream of chicken soup  
1/2 soup can water  
1 can water chestnuts, sliced  
1 (8oz.) jar Cheez Whiz

Sauté onions and celery in margarine. Add frozen broccoli and stir until thawed. Add rest of ingredients. Mix gently. Pour in greased casserole dish. Bake for 30 minutes in 350 degree oven.

Brenda uses 3 Tablespoons of butter, 1/2 cup of milk instead of water, and 1 cup of chopped celery instead of 1/2 cup. She has used 8 ounces of Velveeta or American cheese instead of cheez whiz.

Donna Mae Frizzell, Brenda Kelley

## **CABBAGE CASSEROLE**

1 medium head cabbage, chopped  
1 large onion, chopped  
1/2 stick margarine, melted  
Salt and pepper to taste  
1 can cream of mushroom soup

Steam cabbage and onion in small amount of water until done; drain. Mix salt, pepper, and melted margarine with cabbage and onion. In a casserole dish, layer 1/2 cabbage-onion mixture, then 1/2 can soup, and repeat each layer. Bake at 325 degrees for about 30 minutes or until hot and bubbly.

Barbara Stuckey

## **CABBAGE AND RICE**

1 medium onion, chopped coarsely  
1 stick margarine  
1 small to medium head of cabbage, cut in pieces  
1 c. Minute rice, uncooked  
2 c. water  
Salt to taste  
1/2 c. Velveeta cheese

Sauté onion in margarine. Add cabbage, rice, water, and salt. Cover and cook on low heat 20 to 30 minutes until tender. Turn heat off. Add Velveeta cheese on top. Cover skillet with lid and leave on after you add cheese.

I added crushed red pepper while cooking. You may have to add a little water but you don't want it full of liquid.

Elizabeth Coffman

## **CELERY CASSEROLE**

1 bunch celery  
1 can cream of chicken soup plus 1/2 c. milk  
1/2 c. almonds, slivered  
1/2 c. grated Parmesan cheese  
1/2 c. grated Longhorn or Cheddar cheese

1 small can chopped pimento, drained  
Bread crumbs

Parboil celery until slightly tender. Add soup, milk, almonds, cheese, and pimento. Top with bread crumbs and bake at medium temperature for 30 to 40 minutes, covered with foil loosely. Uncover the last 10 minutes to brown bread crumbs.

Emily Jane Ridenour

### **COPPER PENNIES**

2 lb. carrot  
2/3 c. vinegar  
1 tsp. Worcestershire sauce  
3/4 c. sugar  
1/2 c. oil  
1 tsp. mustard  
2 green peppers, chopped  
1 can tomato coup  
2 medium diced onions

Prepare carrots for cooking; slice and cook till tender, then drain. Put carrots, peppers, and onions in layers. Make a marinade by combining other ingredients; pour over carrots. Put in refrigerator for 24 hours before serving. Makes 1 1/2 quarts.  
This will keep for over a week.

Kaye S. Rhodes

### **COPPER PENNIES-MARINATED CARROTS**

2 cans sliced carrots  
1 c. tomato soup  
1/2 c. vinegar  
1/2 c. salad oil  
1/2 c. sugar  
1 large onion, sliced  
1 large green pepper

Place layer of carrots in bowl; then layer of onion rings, green pepper rings, and repeat until carrots are used. Mix tomato soup, vinegar, salad oil, and sugar. Pour soup mixture over the carrots. Keep in refrigerator at least 24 hours before serving.

Will keep for several days in refrigerator. Good to make ahead of time. Use with chicken or pork.

Durene Wallace Seim

### **CORN CASSEROLE**

2 cans yellow creamed corn  
1 medium chopped onion  
1 small jar diced pimento  
1 medium chopped green pepper  
1 c. cracker crumbs  
1 c. grated cheese  
1/4 c. melted butter  
2 tsp. sugar  
2 tsp. salt  
1 tsp. pepper  
1 egg, well beaten

Mix ingredients together and bake in a 2 quart dish at 350 degrees for 45 minutes or until set.

Jonnie Neal, Brenda Kelley

### **CORN CASSEROLE**

1 can cream corn  
1 can whole kernel corn  
1 can cream of mushroom soup  
1/2 onion, chopped  
1/2 green pepper, chopped  
Butter, melted  
Shredded Mexican Velveeta cheese  
1 tube Ritz crackers

Mix corn and soup in a casserole dish. Add onions and peppers; mix. Top with cheese. Mix cracker crumbs with enough melted butter to coat. Crumble on top of cheese. Bake at 350 degrees for about 25 to 30 minutes.

Shelia Smith

## **CORN PUDDING**

1/3 c. sugar  
3 Tbsp. plain flour  
3 eggs, beaten  
1 - 17 oz. can whole kernel corn, drained  
2 c. milk  
1/2 tsp. salt  
1/4 c. butter

Combine sugar and flour. Add eggs and blend well. Stir in corn, milk, and salt. Mix well. Melt butter in a lightly greased 1 3/4 quart casserole. Pour in corn mixture. Bake at 400 degrees for 1 hour. Serve hot. Makes 6 servings.

Sylvia Wallace

## **CORN PUDDING**

1 c. bread crumbs  
2 Tbsp. oleo  
1 can whole kernel corn  
2 eggs  
1 can mushroom soup  
1/4 c. chopped onion  
1/4 tsp. salt  
1/8 tsp. pepper

Brown crumbs in oleo. Add corn, which has been drained, slightly beaten eggs, soup, onion, and the seasonings. Pour into a greased casserole and bake at 350 degrees for 40 minutes. Serves 6.

Doris Jarrett

## **CORN PUDDING**

2 -17 oz. cans yellow creamed corn  
3 Tbsp. flour  
3 sticks oleo, melted  
1 c. sugar, you may use less  
4 large eggs, beaten

Mix all ingredients and pour into a greased 2 quart casserole. Bake for 1 hour at 325 degrees. Serves 6 to 8 people.

This is a good recipe with turkey and dressing at Thanksgiving.

Pauline Shugart

## **EGGPLANT STEAK**

1 large eggplant  
2 eggs  
1/4 c. water  
1/2 tsp. salt  
1/4 tsp. paprika  
1/4 tsp. thyme  
1/4 tsp. oregano  
1/8 tsp. garlic powder  
1/4 c. soybean powder  
1 1/2 c. bread crumbs  
Pinch of basil  
Tomato sauce, optional

Peel and slice eggplant lengthwise about 1/2 inch thick. Combine next 7 ingredients in small, shallow mixing bowl. Place soybean powder and bread crumbs each on large flat plates. Pour oil into large skillet and heat moderately. Dip each eggplant slice in soybean powder, then immerse in egg mixture. Coat each side of eggplant with bread crumbs, which have been tossed with small amount of basil. Let dry about 5 minutes. Brown on both sides in oil.

Shelba J. Hastings

## **GREEN PEA CASSEROLE**

1 c. chopped onion  
1 c. chopped bell pepper  
1 c. chopped celery  
1/2 c. margarine or butter  
2-15 oz. cans tiny English peas, drained  
1 can cream of mushroom soup  
1-8 oz. can water chestnuts, chopped or sliced and drained  
1-3 1/2 oz. jar pimiento, drained and chopped  
Salt and pepper to taste  
Buttered bread crumbs

Preheat oven to 350 degrees. Sauté onion, pepper, and celery in margarine or butter until soft. Combine all ingredients in 11x7x2 inch baking dish. Top with buttered bread crumbs. Bake, uncovered, 30 minutes. Serves 8 to 10.

Margaret Brooks

### **ENGLISH PEA CASSEROLE**

1 can English peas  
3/4 can water chestnuts, sliced  
1 can mushroom soup  
1/3 stick margarine

Drain English peas, reserve 1/3 cup liquid. Mix peas, liquid, mushroom soup, and sliced water chestnuts. Place in a casserole dish. Slice the margarine on top and bake at 350 degrees for about 40 minutes or until all bubbly.

Georgia Cross

### **GREEN BEAN CASSEROLE**

1 can french style green beans  
1 can French fried onion rings  
1 can cream of chicken soup

Place a layer of beans, layer of onion rings, and layer of chicken soup. Repeat until all ingredients are used. Bake in oven at 350 degrees to 400 degrees until hot.

Christine Rogers

### **GREEN BEAN-RICE CASSEROLE**

2 c. cooked rice  
2 c. seasoned French green beans  
1 can cream of mushroom soup  
1 c. milk  
1/3 c. chopped onions, sautéed  
Almonds, optional  
1 tsp. salt

Pepper

1 c. grated Cheddar cheese

Toss cooked rice with green beans. Add onions, and almonds. In a bowl, mix soup, milk, salt, and cheese. Add to rice and green beans. Turn into 1 1/2 quart buttered casserole dish and bake at 350 degrees for 30 minutes.

Beverly McKee

### **HOMINY CASSEROLE**

1 can white hominy, drained

1 small onion, chopped

1 bell pepper, chopped

1 can mushroom soup

2 slices sausage

3/4 c. grated cheese

Mix all ingredients together and bake in oven at 350 degrees for 1 hour.

Bernice Grissom

### **HASH BROWN POTATO CASSEROLE**

1-32 oz. pkg. shredded hash brown potatoes; regular hash browns are all right

1 c. melted butter or margarine

1 can cream of chicken soup

6 oz. mild Cheddar cheese, grated

6 oz. American cheese, grated

1-8 oz. ctn. sour cream

1 tsp. salt

1 small onion

1 can small pimento

2 c. corn flakes, crushed

Place the thawed potatoes in a 9x12 inch baking dish. Mix together in bowl 1/2 cup melted butter, soup, cheeses, sour cream, salt, onion, and pimento; pour over potatoes. Top with crushed corn flakes and drizzle 1/2 cup butter over all. Bake, uncovered, at 350 degrees for 45 minutes to 1 hour. Serves 12 people.

You can use 12 ounces American cheese and leave out Cheddar or use 12 ounces Cheddar and leave out American. Also freezes well. Little pepper is optional. It is best to use white pepper.

Josie Lee Leslie, Gay Roberts, Imogene Frye, Edna Wallace

### **VEG-ALL CASSEROLE**

2 cans Veg-all, drained  
1 can sliced water chestnuts, drained  
1/2 c. chopped onions  
1 c. grated sharp cheese  
1 c. mayonnaise  
1 tube Ritz crackers  
1/2 stick margarine

Mix vegetables, water chestnuts, onions, cheese, and mayonnaise; place in a buttered 2 quart casserole. Top with crushed Ritz crackers and margarine, which have been mixed together. Bake at 350 degrees for about 30 minutes or until bubbly.

Barbara Stuckey

### **OUT OF THIS WORLD POTATOES**

6 large potatoes  
2 c. grated American cheese  
1 c. sour cream  
1 medium onion or to taste  
Salt and pepper to taste  
1 stick oleo or butter

Slice or cube potatoes; boil just until tender. Melt cheese in 1/2 stick butter or oleo and blend in sour cream, onion, and salt and pepper to taste. Stir potatoes in lightly. Put in large casserole and dot with remainder of butter. Bake at 200 degrees for 25 to 30 minutes.

Emily Jane Ridenour

### **PARMESAN POTATOES**

6 medium potatoes  
1/4 c. flour  
1/4 c. grated Parmesan cheese

3/4 tsp. salt  
1/8 tsp. pepper  
1/3 c. margarine

Peel potatoes; cut in quarters. Combine flour, cheese, salt, and pepper in plastic bag. Shake potatoes in bag; coat well. Melt margarine in baking dish. Place potatoes in single layer in pan. Bake at 375 degrees for 1 hour, turning once, until golden brown.

Deborah Scott

### **SCALLOPED POTATOES**

4 c. thinly sliced potatoes  
1/2 c. thinly sliced onions  
1 can cream of mushroom soup  
1/2 c. milk  
1 c. shredded sharp Cheddar cheese  
1 tsp. oleo or butter

Layer ingredients in a medium size casserole dish. Bake in a 350 degrees oven for an hour or until potatoes are tender. Bake in a covered casserole dish.

Maxine Oakley

### **SUPER DUPPER POTATOES**

9 large red potatoes  
1 pt. half & half  
1 stick margarine, melted  
1 heaping Tbsp. seasoned salt  
8 oz. Cheddar cheese, grated

Boil potatoes until almost done. Put in refrigerator overnight. Peel and grate on medium size grater. Add other ingredients and bake, covered at 350 degrees for 1 hour and 15 minutes. Serves 10 to 15.

Janice Carnal, Nina Walker

### **CREAMY SPINACH CASSEROLE**

2-10 oz. pkg. frozen chopped spinach  
1 pt. sour cream  
4 Tbsp. dry onion soup mix  
1 c. shredded sharp Cheddar cheese  
1/2 c. seasoned dry bread crumbs  
2 Tbsp. butter, melted

Preheat oven to 350 degrees. Cook spinach according to package directions. Meanwhile, combine sour cream and dry soup mix; reserve. Combine well-drained cooked spinach and sour cream mixture. Spoon 1/2 of the spinach mixture into buttered 2 quart casserole; cover with about 2/3 of the cheese. Spoon over remaining spinach mixture and sprinkle with remaining cheese. Top with bread crumbs and melted butter. Bake for 25 minutes or until heated through and top is lightly browned. Serves 4 to 6.

Margaret Teague

### **SPINACH AND CHEESE BAKE**

1-10 oz. pkg. frozen chopped spinach  
2 Tbsp. flour  
2 eggs, beaten  
1-3 oz. pkg. cream cheese, cubed  
3/4 c. American cheese, cubed  
1/4 c. butter or margarine, cubed  
1 1/2 tsp. instant minced onion or chopped yellow onions  
1/2 tsp. salt  
TOPPING: 1/2 c. fine bread crumbs  
1/4 c. butter  
1/3 c. Parmesan cheese

Cook spinach according to package directions. Drain. Combine flour, eggs, cream cheese, American cheese, butter, onions, and salt; add spinach and mix well. Turn into lightly greased casserole. For topping, melt butter. Add bread crumbs and Parmesan cheese. Sprinkle over spinach mixture. Bake in preheated 350 degree oven for about 30 minutes or until hot and topping is lightly browned.

Ailene Taylor

### **SPINACH NOODLE CASSEROLE**

1 large hen, cooked, de-boned, and chopped  
1-16 oz. pkg. green spinach noodles

1 stick oleo  
1 c. chopped onions  
1 c. chopped green pepper  
1 c. chopped celery  
1 can cream of mushroom soup  
1 lb. Velveeta  
1 medium bottle stuffed olives, sliced  
2 cans chopped mushrooms with liquid

Cook noodles in chicken broth until tender. Sauté onions, peppers, and celery until tender. Melt oleo and Velveeta in soup. Mix all ingredients and put in casserole dishes. Bake at 350 degrees until bubbly. Have one dish for dinner and freeze the remainder or share with someone. Serves 12 or more.

Pat Brooks

### **SQUASH CASSEROLE**

2 c. yellow squash, cooked, drained, and mashed  
1 can cream of chicken soup  
2 medium carrots, grated  
1 medium onion, chopped  
1 c. sour cream  
2 c. cooked corn bread  
1 stick margarine

Mix squash, soup, carrots, onions, and sour cream together; season to taste with salt and pepper. Melt margarine with 2 cups corn bread, crumbled fine. Leave 3/4 cup of corn bread mixture for top of casserole. Line the bottom of a 2 quart casserole dish with remainder of corn bread mixture (about 1 1/4 cups). Add squash mixture. Sprinkle 3/4 cup of corn bread mixture on top. Bake at 350 degrees for 30 minutes. Yield: 5 to 7 servings

Esta Lee Thomas

### **SQUASH CASSEROLE**

1 pkg. squash  
Salt and pepper  
1 c. sour cream  
1 c. mushroom or chicken soup  
1 onion, chopped

1 stick margarine  
1 jar pimentos  
8 oz. herb stuffing mix

Grease bottom of oblong Pyrex dish. Mix all ingredients and bake at 350 degrees for 30 minutes.

Sheila Hayes

### **SQUASH CASSEROLE**

3 medium squash  
1/4 c. sour cream  
1 Tbsp. oleo  
1/2 c. grated Cheddar cheese  
1/2 tsp. salt  
1/8 tsp. paprika  
1 beaten egg yolk  
1 Tbsp. chopped onion  
3 or 4 slices fried, crumbled sausage, drained  
Bread crumbs, for top  
A little melted oleo, for top  
Cook squash until tender; drain.

Combine sour cream, oleo, cheese, and seasonings. Stir over low heat until melted. Take off and add egg, onion, sausage, and squash. Place in greased casserole. Top with crumbs and oleo. Cook at 350 degrees for 20 to 25 minutes. Serves 6.

Doris Jarrett

### **SQUASH CASSEROLE**

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

Cook sliced squash and 1/2 the chopped onion in small amount of salted water; drain. Dot with margarine and let melt.

Stir in pimentos, soup, and remaining onions. Season to taste with 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, 1/2 cup slivered almonds may be added to squash mixture. Freezes well.

Jean Kelley

### **SQUASH CASSEROLE**

5 medium fresh squash or 2 pkg. of frozen squash  
1 c. grated cheese  
1 stick oleo  
3/4 tsp. salt  
1/8 tsp. pepper  
1 Tbsp. sugar  
1/2 c. chopped onion  
1/2 to 3/4 c. Pet milk  
3 eggs, well beaten

Cook squash and drain; add cheese and oleo while hot. Crush and add to the mixture enough crackers or bread crumbs to thicken. Bake for 45 minutes at 350 degrees.

Kitty Miller

### **SQUASH DRESSING**

2 c. cooked and mashed yellow summer squash  
2 c. crumbled corn bread  
3 eggs, beaten  
1 small onion, chopped  
1 can cream of chicken soup, undiluted  
1 stick margarine, melted  
1/2 c. diced celery  
1/2 tsp. sage  
Salt and pepper to taste

Mix soup, melted margarine, eggs, and seasonings. Add celery, onions, corn bread, and squash. Put in buttered 2 quart casserole dish. Bake at 350 degrees for 40 minutes or until set.

Bobbie Stanfill

### **LISA BARRON'S SQUASH AU GRATIN**

2 c. cooked squash  
2 Tbsp. margarine, melted  
2 eggs, beaten  
1 c. buttered bread crumbs  
1/3 c. shredded cheese  
Salt and pepper to taste

Combine squash, melted margarine, seasonings, and beaten eggs. Alternate layers of squash, bread crumbs, and cheese in 1 quart casserole. Bake at 375 degrees for 10 minutes.

Brenda Ramsey

### **SWEET POTATO CASSEROLE**

3 c. sweet potatoes  
1/2 c. butter  
1 Tbsp. vanilla  
1/3 c. flour  
1 c. pecans  
1 c. sugar  
2 eggs  
1 c. brown sugar  
1/3 c. butter

Mix sugar, butter, eggs, vanilla, and potatoes, then pour into buttered baking dish. Mix brown sugar, pecans, flour, and butter, then pour on top of potatoes. Bake at 350 degrees for 20 minutes.

Madge Meadows

### **SWEET POTATO CASSEROLE**

3 c. mashed sweet potatoes  
1 c. sugar

1/2 c. butter  
1 Tbsp. vanilla  
2 eggs  
1 c. brown sugar  
1 c. pecans  
1/3 c. flour  
1/3 c. margarine

Mix potatoes, sugar, butter, vanilla, and eggs. Pour into long casserole dish. Mix brown sugar, pecans, flour, and margarine; sprinkle on top. Bake at 350 degrees for 30 minutes or until brown.

Mary Pearcey

### **VEGETABLE RING**

1 pkg. lemon Jell-O  
1 1/2 c. hot tomato juice  
1 Tbsp. lemon juice  
1 c. shredded cabbage  
1 c. shredded carrots  
1 c. chopped celery  
1/2 c. chopped onion  
1 tsp. salt

Heat tomato juice. Pour over Jell-O; stir. Add lemon juice. Let Jell a few minutes. Add remaining ingredients. Place in mold. Congeal and serve.

Louise Waggoner

### **VEGETABLE PIZZA**

2 cans crescent dinner rolls  
1-8 oz. cream cheese, softened  
1/2 c. sour cream  
1/2 c. mayonnaise  
1 pkg. Ranch dressing  
3/4 c. chopped broccoli  
3/4 c. chopped cauliflower  
3/4 c. chopped green onion with green tips  
3/4 c. chopped green pepper  
3/4 c. shredded carrots

3/4 c. shredded cheese

Pat crescent dinner rolls in a jelly roll pan and bake for 8 minutes according to package directions. Mix cream cheese, sour cream, mayonnaise, and dressing together; spread over cooled crust. Mix vegetables together with cheese and spread over creamed mixture. Take a piece of waxed paper and put on top; press vegetables into the creamed mixture.

Jonnie Neal

### **SWEET POTATO CASSEROLE**

3 c. mashed sweet potatoes  
1 c. sugar  
3 eggs, well beaten  
1/2 c. milk  
1 stick margarine, melted  
1 Tbsp. vanilla  
1/2 tsp. each nutmeg and cinnamon, optional  
1/2 c. brown sugar  
1/2 c. flour, self-rising  
1/2 stick margarine  
1 c. pecans

Mix the first 8 ingredients well with mixer. Pour mixture into a casserole dish. Mix topping ingredients until grainy. Spread over top of potato mixture. Bake in a 350 degrees oven for about 30 minutes or until brown.

Ruby Blankenship uses this topping of 1/2 c. brown sugar, 1/4 c. flour, 2 1/2 Tbsp. margarine, 1/2 c. nuts

Mary Pearcey, Ruby Blankenship

### **SWEET POTATO CASSEROLE**

3 c. cooked-mashed sweet potatoes  
1 c. sugar  
1/2 c. butter  
1 Tbsp. vanilla  
2 eggs  
1 c. brown sugar  
1 c. pecans  
1/3 c. flour  
1/3 c. margarine

1/3 c. milk, optional  
Marshmallows, optional

Mix potatoes, sugar, butter, vanilla, and eggs. Pour into 9x13x2 casserole dish. Mix brown sugar, pecans, flour, and margarine; sprinkle on top. Bake at 350 degrees for 30 minutes or until brown.

Nancy Rogers, Daisy Gardiner, Julie Bowman

### **SWEET POTATO CASSEROLE**

1 1/2 c. sugar  
1/2 tsp. salt  
2 Tbsp. flour  
2 c. drained crushed pineapple, reserve juice  
1/3 c. oleo  
4 or 5 fresh medium-size potatoes, boiled and peeled  
Juice from pineapple

Arrange potatoes in shallow baking dish. Combine sugar, salt, and flour in saucepan; add juice. Boil for 10 minutes, stirring constantly. Add oleo and pineapple; pour over sweet potatoes. Bake at 400 degrees for 45 minutes.

Willie Mae Hayes

### **ZUCCHINI PATTIES**

3 c. shredded zucchini, well drained  
1/2 c. shredded Cheddar cheese  
1 Tbsp. dry parsley flakes  
1 large garlic clove, finely chopped  
1 egg, beaten  
1 tsp. salt  
Dash of black pepper  
1 c. Bisquick

Mix Zucchini and salt; drain well in colander, about 30 minutes.  
Press to remove as much liquid as possible. Mix drained zucchini with other ingredients, adding Bisquick last. Drop rounded spoonfuls in hot oil (1/2 inch deep in skillet). Fry till golden brown. Drain on paper towel.

Evelyn F. Reeves

## **SWEET POTATOES**

2 c. mashed sweet potatoes  
1 1/2 c. sugar  
3/4 c. Pet milk  
3/4 stick oleo  
2 eggs, beaten  
1/2 tsp. cinnamon  
1/2 tsp. nutmeg

TOPPING: 3/4 stick oleo  
1/2 c. brown sugar  
1 c. crushed corn flakes  
1/2 c. chopped pecans

Mix potatoes, sugar, Pet milk, oleo, eggs, and cinnamon. Bake in casserole dish for 20 minutes at 400 degrees. Put on topping and bake for 10 minutes more.

Mayrene Threadgill

## **CANDIED SWEET POTATOES**

4 medium sweet potatoes  
3/4 c. brown sugar, packed  
4 Tbsp. butter  
1/4 c. water  
Dash of salt

Peel and cut potatoes in 2 inch pieces. Cook until tender, but do not overcook. Mix other ingredients and bring to a boil. Add drained sweet potatoes. Cook slowly until tender and coated with syrup.

Georgia Cross

## **GRATED SWEET POTATO PUDDING**

1 c. butter, melted  
2 c. grated sweet potatoes  
3 eggs

1 tsp. nutmeg  
1 1/4 c. sugar

Grate potatoes. Beat eggs; add sugar gradually, then potatoes. Stir in melted butter and nutmeg. Bake in 325 degree oven for 1 to 1 1/2 hours; stir occasionally.

Nina Walker

### **OLDFASHIONED GRATED SWEET POTATO PUDDING**

3 c. grated raw sweet potatoes  
1 c. sugar  
1 c. milk  
2 eggs  
1/4 c. margarine  
1/2 c. nuts, chopped  
1/2 tsp. salt  
1/2 tsp. cinnamon\*  
1/4 tsp. ginger\*  
1/4 tsp. cloves\*

Mix all ingredients. Put in well greased baking dish. Bake at 350 degrees until brown and potatoes are tender.

\*Can omit spices and add 1 heaping tablespoon frozen orange juice concentrate.

Lois Yates

### **SWEET POTATO PUDDING**

2 or 3 medium size raw sweet potatoes  
1/2 c. butter or margarine  
1 c. brown sugar  
3 eggs  
1/2 c. milk  
1/4 tsp. nutmeg

Peel and finely grate the potatoes. Mix potatoes, softened butter, and sugar in a bowl. Beat the eggs and add to potato mixture, then stir in milk, mixing all ingredients well. Spread into a greased pudding or casserole pan and bake at 350 degrees for about 1 hour. Mama made this real often. It should be "crusty" on top.

Coby Threadgill Conger

## **CANDIED SWEET POTATOES**

5 large sweet potatoes cooked and peeled or 1-40 oz. can cut sweet yams, drained  
1/2 c. butter, melted  
2 eggs, separated  
Juice of 1 small orange, strained  
2 Tbsp. sugar  
2 Tbsp. milk  
1 tsp. vanilla

TOPPING: 5 Tbsp. butter  
1 c. packed brown sugar  
1 c. pecan halves, dusted with 1 Tbsp. flour

Preheat oven to 350 degrees. Spray 2 quart casserole with butter flavored Pam. Mash sweet potatoes. Stir in butter, egg yolks, orange juice, sugar, milk, and vanilla. Beat egg whites until soft peaks form. Fold beaten egg whites into sweet potato mixture. Spoon into prepared casserole. TOPPING: In small saucepan, melt butter with sugar. Stir to dissolve sugar. Stir in floured pecans. Spread on top of casserole. Bake for 25 minutes. Serves 6 to 8.

Can be assembled the day before.

Margaret Teague

## **CRAN-MALLOW SWEET POTATOES**

4 c. mashed potatoes, hot  
1/4 c. margarine  
1/4 c. orange juice, frozen  
1/2 tsp. salt  
1 c. miniature marshmallows  
1 can whole cranberry sauce

Beat the first 5 ingredients together with electric mixer. Put in casserole and add cranberry sauce over top. Bake for 30 minutes in 350 degree oven, and then cover with more marshmallows and brown.

Britt Gibson

## **VEGETABLE CASSEROLE**

2 cans of Veg-All, drained  
2 c. shredded Velveeta or mild Cheddar  
1/2 c. mayonnaise  
1 tsp. sugar  
1 tube of crushed Ritz crackers  
stick of margarine

Mix Veg-all, Velveeta, mayonnaise, and sugar. Pour in casserole dish. Melt butter and mix with Ritz crackers. Put on top of vegetables. Bake at 350 degrees for about 30 minutes.

Mary Ruth Smith

## **VEGETABLE CASSEROLE**

1 very small can asparagus  
1 very small can lima beans  
1 very small can tiny English peas  
Pimento, to flavor  
Almonds, optional

Cover with buttered crumbs or potato chips. Bake for 20 to 20 minutes at 350 degrees.  
Nettie Jones' recipe.

Kitty Miller

## **EGGPLANT PARMESAN**

1 large eggplant  
Salt  
2 eggs, beaten  
1 1/2 c. cracker crumbs  
Hot vegetable oil  
Quick Italian sauce, recipe to follow  
2 c. (8oz.) shredded Mozzarella cheese  
1/4 c. plus 2 Tbsp. grated Parmesan cheese

### **QUICK ITALIAN SAUCE:**

1/2 c. chopped onion  
1 clove garlic, minced

1 Tbsp. vegetable oil  
1-12 oz. can tomato paste  
1-7 3/4 oz. can tomato soup, undiluted  
1 1/4 c. water  
1 1/2 tsp. dried whole oregano  
1/2 tsp. ground basil

Peel eggplant and cut into 1/4 inch slices. Sprinkle each slice with salt and place in a bowl. Let stand 30 minutes; rinse and pat dry. While that is setting, sauté onion and garlic in hot oil until tender; stir in remaining ingredients. Bring to a boil, reduce heat and simmer 15 minutes, stirring occasionally. Makes 4 cups. Dip each slice in egg and coat with cracker crumbs. Fry in hot oil until golden brown. Drain on paper towels. Place half of eggplant in a lightly greased 12x8x2 inch baking dish; spread half of Quick Italian Sauce over eggplant. Top with half each of Mozzarella and Parmesan cheeses; repeat layers. Bake at 350 degrees for 20 to 25 minutes or until mixture is thoroughly heated. Yield: 6 servings.

Brenda Kelley

### **MICROWAVE ONIONS**

4 onions  
2 tsp. butter  
Salt to taste

Stand onions up in bowl to fit. Put 1/2 teaspoon butter (or margarine) on top of each onion. Microwave on HIGH for 16 minutes. If more than 4 are to be served, add 1 onion and 4 minutes cooking time for each person.

Mable M. Buck

### **MICROWAVE VEGETABLE MEDLEY**

1 1/2 c. broccoli florets  
1 1/2 c. sliced zucchini  
1/2 c. sweet red pepper strips  
1/2 c. sliced water chestnuts  
1/4 c. sliced green onions  
2 tsp. chicken flavored bouillon granules  
2 Tbsp. butter or oleo

Combine first 5 ingredients in a shallow 2 quart casserole; sprinkle with bouillon granules and toss. Dot with butter; cover tightly with plastic wrap. Fold back a small corner to allow steam to escape. Microwave at HIGH for 4 minutes; turn dish a half turn after 2 minutes. Let stand, covered, 5 minutes. Yield: 4 servings.

Frances Bobbitt

## **WHAT TO DO WITH ALL THAT SQUASH**

Yellow squash  
Zucchini squash  
Green Chilies  
Fresh grated parmesan cheese  
Canned Italian tomatoes

Use a potato peeler to cut yellow and zucchini squash into long very thin strips. Layer these squash along with a few green chilies, canned Italian tomatoes, fresh grated parmesan cheese, a little olive oil, salt and pepper. Fill up a pan layer by layer like you would lasagna. Cover the top with another thick layer of fresh parmesan cheese. Bake at 350 uncovered for 30 minutes. If it looks like it might be runny, try dusting a little flour over the canned tomatoes.

If you don't like it hot cut back on the chilies.

David and Tracey Holmes

## **HALUSKA (CABBAGE AND NOODLES)**

4 to 6 slices bacon - OR - 1/3 to 1/2 cup butter, melted, depending on size of cabbage  
1 head cabbage, cut into thin strips  
1 large onion, peeled and sliced thinly into rings or strips  
1 tsp. salt  
1/2 tsp. pepper  
1 box or bag of wide egg noodles, cooked and drained  
Sour cream

1. Sauté the bacon or melt the butter in a large pan or pot, large enough to hold the chopped cabbage. Remove bacon, leaving the drippings in the pot.
2. Sauté the cabbage and onion in the drippings (or butter) until glossy and tender.

3. Add the salt and pepper & bacon (in little pieces). Cover pot and let cabbage mixture cook over low heat for about 10 more minutes.

4. Add cooked, drained egg noodles and stir together over the heat for the flavors to mix for a few minutes.

5. Serve with a bowl or sour cream. Add salt and pepper to taste.

I sometimes flavor the cabbage with some garlic or garlic salt. Remember to taste from time to time during cooking for the correct seasoning.

For a main dish, cut up 2 lbs. of kielbasa, sauté and add to the cabbage mixture. This is from a Hungarian cook.

Linda Teaman

### **SQUASH CASSEROLE**

6 to 8 yellow squash, sliced

1 large chopped onion

1/4 c. sugar

1/4 c. oleo

1/4 c. water

1 tsp. salt

3/4 c. grated cheese

1 can French Fried Onions

Cook squash, onions, sugar, oleo, water, and salt until tender. In a buttered casserole dish, layer squash and cheese. Put French Fried Onions on top. Cook in 350 degree oven about 20 minutes or until bubbly.

Peggy Taylor, Janet Gregory

### **CROCK POT MASHED POTATOES**

5 lbs. potatoes

3 oz. cream cheese, softened

1/2 c. sour cream

1 stick butter, softened

1 pkg. Ranch salad dressing mix

1 tsp. dried parsley, optional

Peel & cut up potatoes. Cook in a pot of boiling water until done. While potatoes are cooking, combine cream cheese, sour cream, butter, dressing mix and parsley in a mixer bowl.

DRAIN potatoes. Immediately stir in potatoes, and mash with mixer. Spoon potatoes into Crock Pot and cook on low for 2 to 4 hrs.

This is a great way to make a big amount of mashed potatoes ahead and keep them very warm for serving a few hours later! Potatoes will not dry out.

Adding a little green onion is also tasty.

Linda Teaman

### **EASY SQUASH CASSEROLE**

6 c. yellow squash, cooked

3 Tbsp. sugar

Salt and Pepper to taste

1 c. onion, chopped

1 c. mayonnaise

1 stick butter or margarine

1 c. grated cheese

1 1/2 c. cracker crumbs

3 eggs. Well beaten

Cracker Crumbs

Butter or margarine, melted

Grated cheese

Mix squash, sugar, salt, pepper, onion, mayonnaise, butter, cheese, cracker crumbs, and eggs together. Pour into buttered casserole and cover with more buttered cracker crumbs and cheese. Bake 325 degrees for about 30 minutes until lightly browned.

You can freeze this casserole. Leftovers are very good.

Brenda Kelley

### **FRESH TOMATO PIE**

4 tomatoes

Basil fresh or dried

1/2 c. chopped green onion

1 9 inch prebaked deep dish pie crust

1 c. grated mozzarella cheese

1 c. cheddar or American cheese

1 c. mayonnaise

Peel and slice tomatoes and put in colander in sink. Sprinkle with salt and let stand at least 10 minutes. Layer tomatoes in baked pie shell. Sprinkle with basil, onion and salt and pepper to taste. Make at least two layers.

Mix cheeses and mayonnaise together and spread on top.

Bake 30 minutes at 350 degrees or until lightly browned.

Janice Carnal

## **CORN MUFFIN CASSEROLE**

2 eggs, beaten

1 - 15 oz. can cream-style corn

1 - 8 oz. container sour cream

1/4 c. butter, melted

1 - 15.25 oz. can whole kernel corn, drained

1 1/2 c. shredded Cheddar cheese

1/2 c. chopped onion

1 - 4oz. can diced green chilies, drained

1 - 8.5 oz. pkg. dry corn muffin mix

Preheat oven to 350 degrees. Grease a 2 quart casserole dish. In a large mixing bowl, combine eggs, cream style corn, sour cream and melted butter. Stir in whole kernel corn, cheese, onion and chilies. Stir in the corn muffin mix until just moistened. Bake in a preheated 350 degrees oven for 75 minutes or until an inserted knife comes out clean and the top is golden. Let stand 5 minutes before serving. Serves 9.

It is very good using Cheddar Cheese flavored dry corn muffin mix and fiesta style whole kernel corn. It gives it color and makes it very pretty especially at Christmas time.

Kim M. Essary

## **FRIED GREEN TOMATOES**

4 large firm green tomatoes

1/2 c. all-purpose flour or corn meal

1 tsp. salt

1/4 tsp. black pepper

Cut tomatoes in 1/4 inch slices. Mix flour or corn meal with salt and black pepper. Coat tomatoes with this mixture. Place in heavy skillet, containing hot bacon grease, oil or shortening. Fry slowly until brown, turning once.

Makes about 6 servings. I use 1/4 cup of flour and 1/4 c. meal.

Brenda Kelley

### **POOR MAN'S CASSEROLE**

3 or 4 medium potatoes, sliced  
1 small onion, sliced and separated into rings  
2 medium carrots, sliced  
1-16 oz. can English peas  
1 small can whole kernel corn  
2 cans chicken mushroom soup  
2 c. stewed or baked chicken breasts  
Salt and pepper

Preheat oven at 350 degrees. Spray large casserole dish with Pam. Layer potatoes, onion, carrots, peas, and corn. Salt and pepper vegetables to taste. Spread cut up chicken on vegetables. Top with soup, covering completely. Bake for 1 hour or until potatoes and carrots are done.

Brenda Scott

### **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