

Artichoke Hearts And Spinach Casserole

Jeanie Johnson

2 pkgs. frozen chopped spinach
1/2 C. diced onions
1 lb. sliced mushrooms
1/2 stick butter

1 can artichoke hearts, cut up
1/2 C. Parmesan cheese
1 C. sour cream

Thaw or parboil chopped spinach and squeeze dry. Sauté onions and mushrooms in butter. Combine all ingredients and place in casserole. Bake, uncovered, at 350° for 25 minutes. Serves 6 to 8.

Baked Artichoke Hearts

Sherry Shepherd

1 1/2 C. fresh bread crumbs
1/4 C. finely chopped fresh curly leaf parsley
2 oz. Parmesan cheese, grated (1/4 C.)
2 oz. Pecorino Romano, grated (1/4 C.)
1 T. mixed dried herbs (such as thyme, oregano and savory or Italian seasoning)

1 tsp. coarse salt
Freshly ground pepper
3-9 oz. pkgs. frozen artichoke hearts, thawed and drained
2/3 C. extra virgin olive oil, plus more for brushing baking dishes
1/4 C. fresh lemon juice
1 tsp. finely grated lemon zest
2 cloves garlic, minced (2 tsp.)

Preheat oven to 325°. Combine bread crumbs, parsley, cheeses, herbs and salt in a medium bowl. Season with pepper. Brush oil inside two 4-cup, 9 1/2" ceramic baking dishes or one 9x13" glass baking dish. Divide artichoke hearts between dishes, and spread into a single layer. Sprinkle bread crumb mixture over artichokes, pushing it into cracks between hearts. Tap bottom of dishes on counter to settle bread crumb mixture. Whisk oil, lemon juice, lemon zest and garlic in a small bowl. Drizzle dressing evenly over bread crumb topping. Cover dishes with parchment and then foil. Bake for 30 minutes. Increase temperature to 375°. Uncover, and bake until bread crumbs are golden brown, 20 to 25 minutes, Serve immediately. Serves 8.

Asparagus And Artichokes

Jenny Glover

1 C. vegetable oil
1/2 C. tarragon vinegar
2 tsp. salt
2 tsp. paprika
2 T. chopped onion
2 T. chopped fresh parsley

2 T. grated lemon rind
1/2 tsp. sugar
1 tsp. Worcestershire sauce
2 lb. fresh asparagus, trimmed
2-16 oz. cans artichoke hearts

Combine the oil, vinegar, salt, paprika, onion, parsley, lemon rind, sugar and Worcestershire sauce. Cook over low heat until heated through. Cook the asparagus in a steamer for several minutes or just until tender-crisp. Arrange asparagus spears in one row in center of 4-quart casserole, alternating tops. Cut the artichoke hearts into halves. Arrange around the asparagus. Pour heated mixture over the top. Bake, covered with foil, at 350° for 20 minutes. Yield: 14 servings.

Asparagus With Dill Sauce

Cammy Dean Glover

1/2 C. mayonnaise
1/2 C. sour cream
1 T. fresh lemon juice
1 tsp. grated lemon rind
1 tsp. onion powder

1 tsp. dried dill weed
1/4 tsp. salt
2 lbs. fresh asparagus
Lemon rind strips, optional

In a small bowl, stir together the mayonnaise, sour cream, lemon juice, lemon rind, onion powder, dill weed and salt; cover and chill at least 1 hour. Snap off the tough ends of asparagus and place in pan of boiling salted water and cook for approximately 4 minutes until crisp-tender. Plunge asparagus into ice water to stop the cooking process. Drain and let dry on paper towels. Chill for at least 1 hour. To serve, arrange asparagus on a serving platter and serve with the dill sauce. Garnish, if desired. Make the sauce up to 2 days ahead, and prepare the asparagus the morning you plan to serve it. Makes 10 servings.

Asparagus Roll-Ups

Missy Tucker

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|-----------------------------------|------------------------------------------|
| 1 loaf white sandwich bread | 1-15 oz. can extra long asparagus spears |
| 1 1/2 sticks butter, melted | |
| 1 C. fresh grated Parmesan cheese | |

Trim crusts from bread. Using a rolling pin, roll out each bread slice until flat. Brush each bread slice with melted butter and sprinkle with 1 tablespoon Parmesan. Place an asparagus spear at the corner of bread and roll up. Place roll-ups on a greased baking sheet with loose points down. Brush tops with butter and sprinkle with remaining Parmesan cheese. Bake in a preheated 400° oven for 20 minutes or until golden brown. Roll-Up can be made ahead and refrigerated.

Horseradish-Sour Cream Asparagus

Ann Brown

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| 32 fresh asparagus | 1/2 T. horseradish |
| 1 1/2 C. sour cream | 1 1/2 T. butter |
| 1 tsp. garlic salt | 3/4 C. dry bread crumbs |

Steam asparagus until crisp and tender. Place in 9x12" baking dish. Mix sour cream, garlic salt and horseradish together. Spread mixture over asparagus. Melt butter and add to bread crumbs. Sprinkle over asparagus. Broil until bread crumbs are browned. Serves 8.

Baked Beans

Bobbie Corden

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|---------------------------------------------------------------------------------------|-----------------------|
| 1 can each black, red kidney and white cannelloni beans (or other white bean), rinsed | 1/2 C. brown sugar |
| 1 can diced tomatoes, don't drain | 1/4 C. golden raisins |
| 3/4 C. barbeque sauce | 1 medium onion, diced |
| 1 Granny Smith apple, diced | 1 tsp. cumin |
| | 1/2 tsp. red pepper |

Mix ingredients together. Put in a baking dish and bake at 350° for 1 hour or until bubbly. If you have a lot of people, you can also add another can of beans.

Baked Beans

Mary E. Seals

1 1/2 C. brown sugar
1/2 C. vinegar
1/2 tsp. dry mustard
2 cloves garlic, minced
1 can baby lima beans
1-#2 can pork and beans

1 can kidney beans
1 can butter beans
1 can large lima beans
1 large onion, chopped
1 lb. bacon, cut in 1" pieces
1/2 C. red sherry

Combine all ingredients. Do not drain beans. Do not cook bacon first. Mix well. Bake, uncovered, for 1 hour at 400°. Then bake at 325° for 3 to 4 hours. Stir occasionally. If baked longer, will do well. Makes 10 to 12 servings.

Baked Bean Casserole

Kathryn Collins

1 can kidney beans
1 can lima beans
1 can Italian green beans
1 can B & M baked beans
1 T. Worcestershire sauce
1 tsp. dry mustard

1 tsp. salt
3 T. vinegar
1 small onion, finely chopped,
optional
1/2 C. brown sugar
Few slices uncooked bacon, optional

Drain all beans, except B & M baked beans and place in mixing bowl. Combine Worcestershire sauce, mustard, salt, vinegar, onion and brown sugar; pour over beans. Place in casserole dish; cut uncooked bacon into pieces and place on top of beans. Bake, uncovered, for 45 to 60 minutes at 325°. Good hot or cold.

Hot Beans

Ann Brown

1 stick butter or margarine
1/2 C. chopped onion
1 T. red vinegar
1/2 tsp. prepared mustard
1/2 C. brown sugar
1/2 C. ketchup

1-16 oz. can dark kidney beans,
drained and rinsed
1-16 oz. can butter beans, drained
and rinsed
1-16 oz. can baked beans

Place butter, onion, vinegar, mustard, brown sugar and ketchup in saucepan and simmer for 10 minutes. Drain and rinse kidney beans and butter beans. Add kidney beans, butter beans and baked beans to saucepan and mix. Pour into baking dish and cover. Bake at 350° for about 45 minutes.

Green Bean Casserole

Paul Brown

1 T. butter	1/2 C. sour cream
1 T. flour	2 cans green beans
1/2 tsp. pepper	1 1/2 C. Swiss cheese
1/4 C. milk	1/3 C. corn flakes, crumbled
1/2 tsp. grated onion	2 tsp. melted butter

Mix butter, flour, pepper, milk, onion and sour cream to make sauce. Combine with green beans and cheese. Put in a casserole dish and top with corn flakes and melted butter. Bake at 350° for 20 minutes. Serves 6 to 8.

String Beans With Herb Sauce

Jo Davis

3 cans whole small green beans	1/4 C. minced parsley
1/2 C. butter	1/2 tsp. dried rosemary
3/4 C. minced onion	1/2 tsp. dried basil
1 clove garlic, minced	Oregano, to taste
1/4 C. celery	Salt, to taste

Melt butter and add onion, garlic and celery. Cook for 5 minutes before adding herbs and salt. Simmer 10 minutes. Pour this mixture over beans and toss well. Reheat before serving.

Green Bean Casserole (String Beans With Tomatoes)

Ginny Lyon

1 green pepper, finely chopped	1/2 C. mayonnaise
1 medium onion, finely chopped	Salt, to taste
1/2 lb. bacon, cut in pieces	Dash of black pepper
2 C. canned tomatoes	Dash of cayenne
2 C. drained string beans	1 small can sliced button mushrooms
1 tsp. Worcestershire sauce	1/2 C. buttered bread crumbs

Cook green pepper, onion and bacon together for 5 to 8 minutes. Chop canned tomatoes and add to green pepper-onion-bacon mixture; mix well and simmer for 5 minutes. Add beans, Worcestershire sauce, mayonnaise, salt, pepper and cayenne. Blend thoroughly, but do not cook. Add mushrooms. Place in greased casserole. Cover with bread crumbs. Bake, uncovered, in 350° oven for 20 to 30 minutes. Serves 6.

Greek Beans

Windy Haralson Gardner

1 medium onion, chopped
3 T. olive oil
1-15 oz. can tomato sauce
1 C. water
2 lbs. cut green beans (frozen or fresh)

1 tsp. oregano
1/8 tsp. sugar
Salt and pepper, to taste (when done)

Brown onion in olive oil. Add tomato sauce and water; bring to a boil. Add beans, oregano and sugar; bring to a boil. Reduce heat to simmer and cook 2 to 3 hours. Add boiling water as needed to keep beans almost covered. Salt and pepper, when done, to taste. Serve with feta cheese.

Basic Broccoli Casserole

Anne Callaway

2-10 oz. pkgs. frozen chopped broccoli
1 stick margarine (never double margarine when doubling recipe)
1 can cream of mushroom soup

1 C. mayonnaise
2 eggs, well beaten
2 T. minced onion
1 C. grated sharp Cheddar cheese
1/2 C. crushed Ritz crackers, optional

Cook broccoli for 5 minutes in salted, boiling water. Drain well. Combine margarine, mushroom soup, mayonnaise, eggs and onion. Add broccoli and grated cheese. Put in greased casserole. Sprinkle with crushed crackers, if desired. Bake at 375° until golden brown on top.

Broccoli Au Gratin

Jan Broome

2 heads broccoli
1-10 oz. can cream of shrimp soup
1/2 C. heavy cream or whipping cream
1/2 C. tomato juice
2 T. butter

1/2 C. plain bread crumbs
1 C. (4 oz.) shredded sharp Cheddar cheese
1/8 tsp. paprika
Salt and pepper, to taste

Preheat oven to 400°. Steam the broccoli for 8 to 10 minutes or until bright green and tender. Cool slightly and cut into bite-size pieces. Arrange the broccoli in a 7x11" baking dish. Combine the soup, cream and tomato juice in a small saucepan and cook just until heated through, stirring occasionally. Pour the soup mixture over the broccoli. Melt the butter in a small skillet and add the bread crumbs. Cook until toasted, stirring frequently. Sprinkle the bread crumbs over the prepared layers and top with the cheese, paprika, salt and pepper. Bake for 10 to 15 minutes until bubbly. Serves 6 to 8.

Broccoli Nut Casserole

Ann Weigel

2-10 oz. pkgs. frozen chopped broccoli
1-10 3/4 oz. can cream of mushroom soup
1/2 C. mayonnaise
1 C. coarsely chopped pecans

2 eggs, well beaten
1 1/2 T. dried onion flakes
Salt and pepper, to taste
1 C. grated sharp Cheddar cheese
2 C. crushed Ritz crackers
Butter

Preheat oven to 350°. Cook and drain broccoli. Add soup, mayonnaise and pecans. Mix well. Add eggs and onion flakes. Pour into greased 2-quart baking dish. Sprinkle with salt, pepper and grated cheese. Top with cracker crumbs. Dot with butter. Bake for 30 minutes.

Chick-Pea Ragout

Harriet W. Miller

2 T. extra-virgin olive oil
1 red onion, diced
2 T. minced garlic
1 tsp. ground cumin
2-15 oz. cans chick-peas, drained and rinsed
1-14 oz. can diced tomatoes
2 sprigs fresh thyme or 1/2 tsp. dried
2 tsp. each honey and fresh lemon juice
1 3/4 C. chicken or vegetable broth
Couscous, for serving
1/2 C. chopped flat-leaf parsley

Heat the oil in a heavy saucepan over medium-low heat. Add onion and garlic; wilt, stirring for 5 minutes. Sprinkle with cumin and stir to mellow. Stir in chick-peas, tomatoes, thyme, honey, lemon juice and broth. Bring to a boil, reduce heat, season with salt and pepper, and simmer for 4 minutes. While the chick-peas cook, prepare the couscous according to package directions. Taste the chick-peas and adjust the seasonings as needed. remove the thyme sprigs and stir in the parsley. Serve chick-peas over couscous.

Corn And Bean Casserole

Marilyn Dick

1-12 oz. can white shoepeg corn, drained
1/2 C. celery, chopped
1-16 oz. French green beans, drained
1/2 C. onion, chopped
1/2 C. sour cream
1/2 C. sharp Cheddar cheese, grated
1 can celery soup
1/2 tsp. salt
1/2 tsp. pepper
1/2 stick margarine, melted
1 C. Ritz cracker crumbs
1/2 C. slivered almonds

Combine corn, celery, green beans, onion, sour cream, Cheddar cheese, celery soup, salt and pepper. Mix well and place in casserole dish. Combine margarine, cracker crumbs and almonds; then sprinkle over top. Bake at 350° for 45 minutes.

Mimi's Magic Corn

Jan Frey

1 stick butter, melted
3 cans shoepeg corn, drained
2 T. flour
1-8 oz. carton Cool Whip
White pepper

Microwave one stick of butter in a 2-quart casserole. Add three cans drained corn. Stir in the flour until mixed. Add Cool Whip and mix well. Sprinkle white pepper on top. Bake at 350° for 45 minutes.

Creamy Corn Casserole

Judy Luttrell

1/2 C. butter, melted
2 eggs, beaten
1-8 1/2 oz. pkg. dry corn bread mix
1-15 oz. can whole kernel corn,
drained

1-14 3/4 oz. can creamed corn
1 C. sour cream

In medium bowl, combine butter, eggs, corn bread mix, whole and creamed corns and sour cream. Spoon mixture into a lightly greased 9x9" baking dish. Bake in a preheated 350° oven for 45 minutes or until the top is golden brown.

Corn Pudding

Jenny Glover

1/3 C. sugar
1 stick butter
1/2 C. flour
2 eggs, separated

6 ears white corn or 2-10 oz. pkgs.
frozen corn
1/2 tsp. salt
1 1/2 C. milk

Cream the sugar, butter, flour and egg yolks. Stir in corn. Then add salt and milk. Beat egg whites and fold into corn mixture. Pour into buttered casserole and bake at 300° for 45 to 50 minutes. Cool with foil and leave until pudding is set.

Corn Pudding

Megan Landers

2 eggs
4 T. flour
1/4 C. sugar

2 C. heavy cream
2 cans yellow niblet corn
4 T. butter

Mix the eggs and flour and stir until smooth. Then add sugar, cream, corn and butter. Pour mixture into 12x8" casserole and bake at 400° for 18 minutes. Stir pudding and continue baking for another 12 minutes.

Elsie's Eggplant

Murray O. Ayres

1 eggplant, peeled and chopped	2 eggs, beaten
1 small onion, chopped	Salt and pepper, to taste
1 C. cracker crumbs	1 T. butter
1/2 C. (plus) grated sharp Cheddar cheese	

Cook eggplant and onion in small amount of water until done; mash, and if too watery, drain excess water. Add cracker crumbs, cheese, eggs, salt and pepper. Pour mixture into casserole; top with cracker crumbs, cheese and pats of butter. Bake at 350° for 45 minutes.

Joo-Joo's Collard Greens

Jody Dyer

2 bunches fresh collard greens	Pepper
3 to 4 slices fatback	2 T. (approximately) sugar
Water	Frank's hot sauce, to taste
Salt	

Wash and tear collard greens. In a cast-iron skillet, fry the fatback until it is brown and the skillet is good and greasy. Add the collard greens and barely cover with water; bring to a boil. Add salt, pepper, sugar and hot sauce. Cut the heat down to a simmer. Cover and simmer for approximately 1 hour.

NOTE: Delicious served with pinto beans and Amber Lovin's Real Southern Corn Bread.

Tony's Greens

Tony McBath

1 bag greens	Natural seasoning
2 to 3 T. vegetable oil	1 ham hock

Wash greens and place in saucepan with vegetable oil, seasoning and ham hock. Cover and simmer for 3 hours.

Ann Thomas' Mushroom Casserole

Ginny Lyon

1 C. green peppers, diced	1/2 C. mayonnaise
1 C. celery, diced	2 eggs, beaten
1 C. onion, diced	Salt and pepper
6 slices of bread, buttered and cubed	Mild or medium sharp Cheddar
1 1/2 lbs. fresh mushrooms	cheese, grated
1-10 3/4 oz. can mushroom soup	Slivered almonds
1 C. milk	

Sauté peppers, celery and onions. Mix bread cubes with mushrooms; add to sautéed peppers, celery and onions. Pour mixture into a greased 3-quart casserole. Combine soup, milk, mayonnaise, eggs, salt and pepper. Pour over mushroom mixture. Bake 50 minutes. Add grated cheese and almonds during the last 10 minutes.

Sweet Pea Casserole

Betty McCowan

1-1 lb. can Le Sueur peas, drained	1/2 to 1 C. grated sharp Cheddar
1-5 oz. can water chestnuts, sliced	cheese
1 medium onion, chopped	Croutons or Pepperidge Farm
1-2 oz. jar chopped pimentos	seasoned bread crumbs
1 can cream of mushroom soup	Margarine

Mix together the peas, water chestnuts, onion, pimentos and mushroom soup. Pour into a 1-quart casserole. Grate cheese and sprinkle on top. Brown croutons in margarine and sprinkle on top. Bake at 350° for approximately 30 minutes.

Boursin Potato Casserole

Karen Reed

3 lbs. red new potatoes	Salt, to taste
2 C. whipping cream	Pepper, to taste
1-5 oz. pkg. Boursin cheese with herbs	Fresh parsley, chopped

Scrub and slice potatoes. Place in 9x13" casserole and sprinkle with salt and pepper. Place whipping cream and Boursin cheese in saucepan and heat until cheese is melted. Pour over potatoes and sprinkle with parsley. Cover with aluminum foil and bake at 350° for 45 minutes; uncover and bake another 15 minutes. Serves 8.

Campfire Potatoes For The Grill

Sherry Shepherd

5 medium potatoes, peeled and thinly sliced
1 medium onion, sliced
6 T. butter, cubed
1/2 C. shredded Cheddar cheese
3 T. fresh parsley, minced
1 T. Worcestershire sauce
Salt, to taste
Pepper, to taste
1/2 C. chicken broth

Place the potatoes and onion on a large piece of heavy-duty foil (about 20" square); dot with butter. Combine the cheese, parsley, Worcestershire sauce, salt and pepper; sprinkle over potatoes. Fold up the foil around potatoes and add broth. Seal the edges of foil well. Grill, covered, over medium heat for 35 to 40 minutes or until potatoes are tender. Yield: 4 to 6 servings.

Boursin Potato Gratin

Jayne Ely

2 C. heavy whipping cream
1-5 oz. pkg. Boursin with black pepper
2 T. minced shallots
2 cloves garlic, crushed
2 tsp. olive oil
2 1/2 lbs. Yukon gold potatoes, sliced thin (approximately 8 C.)
Salt and fresh ground pepper
2 T. minced fresh chives
2 T. shredded Parmesan cheese
2 T. chopped fresh parsley, optional

Place rack in center of oven and preheat to 400°. Place cream, Boursin, shallots and garlic in medium saucepan over low heat. Cook, stirring until the Boursin melts and mixture thickens. Brush a 13x9" glass or ceramic baking dish with olive oil. Arrange half of the potato slices in the baking dish, overlapping as needed. Season potatoes with salt and pepper to taste and sprinkle 1 tablespoon of chives on top. Pour half the Boursin mixture over the potatoes. Arrange the remaining potato slices on top, season with salt and pepper, and scatter the remaining Boursin mixture over the potatoes. Scatter the Parmesan cheese over the top, if desired. Bake the gratin, uncovered, at 350° until it is deeply browned and potatoes are tender, 45 to 50 minutes. Garnish with parsley.

Party Potatoes

Dianne Linam

8 to 10 medium potatoes
1-8 oz. pkg. cream cheese, softened
1 stick butter or margarine
1 pt. sour cream

Milk, small amount as needed
Salt and pepper, to taste
Paprika
Butter or margarine

Pare the potatoes. Boil until tender. Drain. Beat softened cream cheese, butter and sour cream at medium speed until well blended. Add hot potatoes gradually. Beat constantly until light and fluffy. A small amount of milk can be added to make them lighter. Season to taste with salt and pepper. Place in casserole dish. Sprinkle top of potatoes with paprika and dot with butter. Bake at 325° for 25 minutes.

Potato Gratin With Chevre And Thyme

Susan Hyde

1 stick unsalted butter, melted
1 clove garlic
8 Yukon gold or russet potatoes,
peeled
Salt and freshly ground black pepper,
to taste

3 T. fresh thyme or 3 tsp. dried
thyme
8 oz. crumbled Chevre (goat cheese)
4 oz. grated Parmesan cheese
2 C. half and half
1 C. bread crumbs

Preheat oven to 400°. Brush bottom and sides of 9x13" baking dish with 2 tablespoons of the melted butter. Half a garlic clove, and rub the bottom and sides of baking dish. Slice two of the potatoes as thinly as possible, about 1/8" thick. Arrange a layer of the potatoes on the bottom of the baking dish. Top with a second layer of potatoes. Brush lightly with a portion of the melted butter; sprinkle with salt and pepper, 2 teaspoons of the thyme, 2 tablespoons of the Chevre and 1/3 cup of the Parmesan cheese. Repeat the layers three more times, pressing each layer firmly with the palm of your hand to pack all the ingredients together. (It is best to slice the potatoes, as needed per layer, because the starch in the potatoes helps hold the layers together.) Pour the half and half over the potatoes and top with the bread crumbs. Sprinkle with the remaining butter and bake, covered, 45 to 50 minutes. Uncover and bake 30 to 40 minutes longer, until the gratin is bubbling and golden on top, and the potatoes are soft when pierced with the tip of a sharp knife. Let rest 10 to 15 minutes before serving. Serves 12.

Three-Cheese Mashed Potato Casserole

Virginia Babb

4 large potatoes, peeled and cubed*	1/2 C. (2 oz.) shredded Muenster cheese
1 C. sour cream	
1-3 oz. pkg. cream cheese, softened	1 1/2 tsp. salt
1/4 C. butter or margarine, softened	1/2 tsp. pepper
2/3 C. milk	
1/2 C. (2 oz.) shredded Cheddar cheese	

Cook potatoes in boiling water to cover for 15 minutes or until tender. Drain. Beat potatoes with sour cream, cream cheese and butter. Stir in milk, Cheddar, Muenster, salt and pepper. Spoon into a lightly greased 2-quart baking dish. (Cover and chill 8 hours, if desired; let stand at room temperature for 30 minutes before baking.) Bake, uncovered, at 400° for 15 to 20 minutes or until thoroughly heated. Yield: 4 servings.

*Frozen mashed potatoes may be substituted. Prepare according to package directions for 4 servings. Proceed with recipe as directed.

Delicious Spinach

Elinor Thompson

2-10 oz. pkgs. frozen spinach	Juice of 1 lemon
1 bunch green onions	1/2 pt. sour cream
1 stick butter	1/2 C. Parmesan cheese
1-14 oz. can artichokes	

Cook and drain spinach according to package directions. Chop onions (use green tops) and sauté in butter. Combine spinach, onions, artichokes, lemon juice and sour cream. Pour into shallow 2-quart baking dish. Top with Parmesan cheese. Bake at 350° for 45 minutes.

Spinach Maria

Jan Frey

5-10 oz. pkgs. frozen chopped
spinach
4 1/2 C. milk
1 tsp. dry mustard
1 tsp. granulated garlic
1 3/4 tsp. crushed red pepper
1/2 medium onion
1 T. butter

5 T. melted butter
6 T. flour
8 oz. Velveeta cheese
8 oz. Cheddar cheese
4 oz. Monterey Jack cheese
1 1/2 C. grated Monterey Jack, for
topping

Thaw spinach in refrigerator for 24 hours. Squeeze out as much excess water as possible. Heat milk, dry mustard, garlic and red pepper in a saucepan over medium heat until just below a boil (190°). Finely chop the onion and sauté in 1 tablespoon butter over medium heat for 5 to 8 minutes and add to milk-spice mixture. Combine the 5 tablespoons melted butter with flour in a small sauté pan. (This is first step for making a roux, which will thicken the sauce.) Mix until completely blended; cook on low heat 3 to 4 minutes to make roux. Add roux to milk in saucepan and mix well. Cook until sauce thickens. Cut the Velveeta cheese and 4 ounces of Jack cheese into small cubes and add to saucepan. Continue to mix until all the cheese is completely melted and blended into the sauce, being careful not to burn the sauce while cheese is melting. Remove from heat and allow sauce to cool for 15 minutes. Add drained spinach to cheese sauce and mix until thoroughly blended. Spoon into a 11x9x2" baking dish, or large casserole, and top with grated Monterey Jack cheese. Bake at 350° for 12 to 13 minutes or until hot and bubbly. Yield: 12 servings.

Mary Joyce Payne's Country Club Squash

Nancy S. Montgomery

2 1/2 lbs. squash (better if 3/4 lb. is
zucchini)
Salt and pepper, to taste
2 T. butter
1 chicken bouillon cube
2 T. chopped onion

1 egg, well beaten
1 C. sour cream
1/2 C. bread crumbs
1/2 C. grated Cheddar cheese
Dash of paprika

Preheat oven to 350° and butter 1 1/2-quart casserole. Cube squash and cook in salted water until tender. Drain excess liquid. Mash and season with salt, pepper, butter, bouillon cube and onion. Add egg and sour cream. Pour into prepared casserole. Combine bread crumbs, grated cheese and paprika. Sprinkle crumb mixture on top and bake for 30 to 35 minutes. Yield: 8 servings.

NOTE: Can be prepared earlier and refrigerated, however bake at room temperature.

Squash Casserole

Anne Emery

1/2 C. finely chopped onion
1/4 C. chopped red bell pepper
1/4 C. butter
6 large yellow squash, sliced,
steamed and drained

1 C. sharp Cheddar cheese, shredded
1/2 C. mayonnaise
1 egg, beaten
1 tsp. salt
1 C. dry bread crumbs

Preheat oven to 350°. Sauté onions and bell pepper in the butter in a large saucepan until tender. Add the squash, cheese, mayonnaise, egg and salt. Spoon mixture into a greased 1 1/2-quart baking dish. Sprinkle with bread crumbs. Bake for 30 minutes. Serves 6.

Squash Casserole

Julia Hamilton

3 lbs. squash
1 egg, slightly beaten
1/2 stick butter
1/2 C. mayonnaise (it's okay to
substitute fat-free)
1 T. sugar
1 1/2 C. grated sharp Cheddar cheese,
divided (1/2 and 1/2)

1 sleeve Ritz crackers, crushed,
divided (1/2 and 1/2)
1 T. oregano
1 T. salt
1/2 T. pepper
1 T. garlic powder

Slice squash in about 1/3" pieces and boil for 20 minutes. Drain well. Place hot squash in a large mixing bowl. Add one slightly beaten egg, butter, mayonnaise, half of cheese and half of crackers. Season with oregano, salt, pepper, garlic and sugar and mix well. Place in greased 1 1/2-quart casserole dish. Top with other half of cheese and Ritz crackers (put cheese on first). Bake, uncovered, at 350° for 30 minutes. Serves 8 to 10.

Winter Squash With Cranberries

Connie Greene

4 C. cooked, mashed butternut squash*	1 1/2 C. halved, raw cranberries
2 eggs, beaten	1/2 tsp. salt
1/3 C. melted butter, divided	1/8 tsp. pepper
1/2 C. granulated sugar	Dash of nutmeg

Preheat oven to 400°. With egg beater, beat squash with eggs and 3 tablespoons melted butter. Stir in sugar, cranberries, salt and pepper. Spoon into 2-quart casserole. Drizzle on rest of melted butter. Then sprinkle with nutmeg. Bake, uncovered, for 30 minutes. Makes 8 plus servings.

*Zap squash in microwave 3 plus minutes to soften the skin for peeling.

Sweet Potatoes Infused With Hazelnut And Grand Marnier

Keith Fritts

5 medium sweet potatoes	1 tsp. cinnamon
3/4 C. light butter or margarine	1 C. chopped hazelnuts
1 C. light brown sugar	1 1/2 to 2 oz. Grand Marnier

Peel and cut sweet potatoes into 1" medallions; then parboil until a little firmness remains. Drain and put into 13x9" casserole. In a saucepan, melt butter; add brown sugar and stir constantly. When sugar begins to bubble and caramelize, reduce heat to low, and continue cooking and stirring for 1 to 2 minutes. Add cinnamon and hazelnuts, and then carefully add Grand Marnier (might flame up slightly). Allow alcohol to burn off. Pour sauce evenly over sweet potatoes. Cook in preheated 350° oven for 25 to 30 minutes, checking every 10 minutes so sauce does not bubble over. Serves 8.

Sweet Potato Casserole

Rachel Addicks

3 C. sweet potatoes, cooked and mashed	1 tsp. vanilla
1 C. sugar	1 C. brown sugar
1/2 C. milk	1/3 C. flour
2 eggs	1 C. chopped pecans
1 stick butter	1/3 C. soft butter

Mix together sweet potatoes, sugar, milk, eggs, one stick butter and vanilla; put into a buttered casserole. Make a crumbly topping by combining brown sugar, flour, pecans and soft butter; then sprinkle over top of potato mixture. Bake at 350° for 30 minutes.

Cherry Tomatoes

Carole Reeves

1 1/2 pts. cherry tomatoes
1/4 C. olive oil
2 green onions, chopped
1 clove garlic, minced

1/4 C. fresh parsley, chopped
1 tsp. thyme
1/2 C. bread crumbs
Salt and pepper

Preheat oven to 450°. Place tomatoes in single layer in oiled, shallow baking dish. Combine olive oil, onions, garlic, parsley, thyme, bread crumbs, salt and pepper. Sprinkle mixture over tomatoes. Bake 6 to 8 minutes.

Baked Tomatoes

Harriett Cook

4 tomatoes (Grainger County preferred)
1 tsp. Lawry's seasoning salt
1/4 tsp. black pepper
1/4 tsp. cayenne pepper
1/2 tsp. brown or white sugar
1/4 tsp. fine herbs (Spice Island)

2 T. chopped green onion
1 bit of chopped green pepper
1 C. Italian bread crumbs
Butter
1/4 C. grated sharp cheese
Paprika

Peel and slice tomatoes into 1/2" slices and place in greased Pyrex flat baking dish. Sprinkle tomatoes with salt, black pepper, cayenne pepper, sugar and fine herbs; and then sprinkle onion and green pepper over spices. Cover with bread crumbs, dot with butter, sprinkle with cheese, and dust with paprika. Bake at 375° for 15 to 20 minutes.

Baked Tomatoes With Fresh Basil

Mary McWhorter

6 to 8 C. fresh Roma tomatoes	Pepper, to taste
1-14 oz. can artichoke hearts	1 C. mayonnaise
1 C. Parmesan cheese, shredded	1/2 C. shredded Parmesan cheese
1/2 C. fresh basil leaves (reserve 2 T.)	1 C. shredded mozzarella cheese
2 C. mozzarella cheese, grated	1/2 C. butter, melted
Oregano powder	1 row Club crackers, crushed
Garlic salt, to taste	2 C. corn flakes, crushed

Peel, seed and drain tomatoes and chop into bite-size chunks. Drain and chop artichoke and gently toss together the chopped tomatoes, 1 cup Parmesan cheese and basil in a bowl. Pour half the mixture into a 9x12" casserole that has been sprayed with Pam. Sprinkle with 2 cups shredded mozzarella cheese and dust lightly with oregano, garlic salt and pepper. Add remaining tomato mixture to casserole. For the topping, mix mayonnaise with 1/2 cup shredded Parmesan cheese and spread on top. Sprinkle with oregano. Bake at 350° for 40 minutes. Remove from oven and tilt casserole to drain excess liquid. Spread 1 cup mozzarella cheese evenly on top and sprinkle reserved 2 tablespoons chopped basil. In a large Ziploc bag, crush the Club crackers and corn flakes. Add the melted butter and mix together. Add this topping to the casserole, dust again with oregano and return to oven for another 15 minutes or until cheese is melted and topping is lightly browned.

Basil Tomato Pie

Fran Dotterweich

1-9" pie crust	1/2 C. mayonnaise
1 1/2 C. shredded mozzarella cheese	1/4 C. grated Parmesan cheese
5 Roma tomatoes	1/8 tsp. white pepper
1 C. loosely packed fresh basil leaves	2 medium onions, sliced
4 cloves garlic or 1 1/2 T. garlic powder	

Bake pie crust according to directions. While hot, sprinkle 1/2 cup shredded mozzarella cheese on bottom. Cut tomatoes into wedges and drain off juice. Layer tomatoes over mozzarella cheese and sprinkle basil and garlic evenly over tomatoes and top with sliced onions. Mix together the mayonnaise, Parmesan cheese, 1 cup mozzarella cheese and white pepper and spread evenly over top. Bake at 375° for 35 to 40 minutes or until bubbly and golden.

Scalloped Tomatoes And Artichoke Hearts

Barbara McWilliams

1 bunch shallots or green onions	1/2 tsp. leaf basil
1/2 stick butter	2 T. sugar
3-14 oz. cans tomato wedges	Salt, to taste
1-14 oz. can artichoke hearts	Pepper, to taste

Chop the onions or shallots finely and about 1" of the tops; sauté in melted butter until tender. Add drained tomatoes, artichokes and basil. Heat 2 to 3 minutes, stirring gently. Season with sugar, salt and pepper. Turn into greased casserole and bake at 325° for 15 minutes or until vegetables are heated through.

Tip's Tomatoes

Murray O. Ayres

1-24 oz. can tomatoes	1/4 tsp. pepper
1 medium onion, chopped	6 T. Minute Tapioca
3 stalks celery, chopped	1/2 C. cracker crumbs
2 T. sugar	3 T. butter
1 tsp. salt	

Combine tomatoes, onion, celery, sugar, salt, pepper and tapioca in saucepan. Heat slowly, stirring frequently, until thickens. Pour into baking dish and top with cracker crumbs. Dot butter on top of crumbs. Bake in 350° oven for 30 minutes or until top is browned.

Tomato Crisp

Eleanor Callaway Broady

1 C. sour cream	1 tsp. lemon juice
1 C. mayonnaise	1 carton grape tomatoes
1/2 C. shredded Parmesan cheese	Fresh basil, chopped
1 1/2 tsp. garlic salt	Kosher salt, to taste
1 tsp. onion juice	1/2 C. bread crumbs

Stir together sour cream, mayonnaise, Parmesan cheese, garlic salt, onion juice and lemon juice. Rinse and drain tomatoes and place in a shallow baking dish, sprayed with Pam; toss in kosher salt and basil and mix together. Spread sour cream-mayonnaise mixture over tomatoes and sprinkle with bread crumbs. Bake at 375° until lightly browned and bubbly.

Layered Veggie Casserole

Carol Gross

1 red onion, sliced thinly
1 zucchini squash, sliced
2 yellow squash, sliced
2 medium tomatoes, sliced

1 C. Cheddar cheese
1/4 C. sugar
Garlic salt and pepper
1/4 C. grated Parmesan cheese

In a small, round casserole dish, layer the red onion, zucchini, yellow squash and tomatoes in that order. Between each layer, sprinkle with a little sugar, Cheddar cheese, garlic salt and pepper. Cover and bake at 350° for 30 minutes. Uncover, sprinkle top with Parmesan cheese, and cook 10 minutes more. Serves 5 to 6.

Marinated Vegetable Salad

Carol Ellis

1 C. white vinegar
1 T. dill seed
1 tsp. black pepper
1 1/2 C. oil
1 T. sugar
1 tsp. garlic salt
1 tsp. salt
1/2 C. Zesty Italian dressing
1 head cauliflower, blanched

1 large carrot, blanched
2 bunches broccoli, blanched
1-14 oz. can artichoke hearts, drained
and chopped
1 small jar green olives
1 lb. mushrooms, sliced
1 pt. cherry tomatoes
1 can pitted black olives

To make the marinade, mix together vinegar, dill seed, black pepper, oil, sugar, garlic salt, salt and Italian dressing. After blanching cauliflower, carrot and broccoli, place in a large Ziploc bag and add artichoke hearts, green olives, mushrooms, cherry tomatoes and black olives. Pour the marinade over vegetables, mix together and refrigerate overnight. Drain before serving.

Root Vegetable Gratinata With Cream And Fontina

Virginia Babb

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|----------------------------------------------------|------------------------------------|
| 1 lb. carrots, cut into 1/2" pieces | 1/2 tsp. pepper |
| 1 lb. new potatoes, quartered | 1 C. cream |
| 1 lb. parsnips, peeled and cut into
1/2" pieces | 1 C. cubed Fontina cheese |
| 1 lb. rutabaga, peeled and diced | 1 T. fresh parsley, chopped |
| 1 T. olive oil | 1 T. finely grated Parmesan cheese |
| 1 1/2 tsp. sea salt | 1 T. bread crumbs |

Preheat oven to 400°. Place carrots, potatoes, parsnips and rutabaga in a large roasting pan. Drizzle with olive oil, add sea salt and pepper, and toss to coat. Roast vegetables 1 hour and 10 minutes, until tender. Transfer vegetables to a lightly greased 13x9" baking dish. Stir in cream, Fontina and 1/2 tablespoon parsley. Sprinkle top with Parmesan cheese, bread crumbs and rest of parsley. Bake another 10 minutes until bubbly.

Zucchini Pie

Pat Klein

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|---------------------------------------------|----------------------------------------------|
| 2 tsp. extra virgin olive oil | 1 lb. yellow zucchini, cut in 1/2"
pieces |
| 1 lb. green zucchini, cut in 1/2"
pieces | 5 large egg whites, lightly beaten |
| 4 scallions, thinly sliced | 5 large eggs |
| 4 cloves garlic, minced | 1/2 C. fresh dill, minced |
| 1 tsp. dried marjoram | 1/4 C. fresh Italian parsley, minced |
| 1 tsp. kosher salt | 1 ripe tomato, thinly sliced |
| 1 tsp. ground pepper | 2 oz. low-fat feta cheese, crumbled |

Preheat oven to 325°. Heat 1 teaspoon olive oil in skillet. Add green zucchini, half of the scallions, half of the garlic, 1/2 teaspoon marjoram, 1/2 teaspoon salt and 1/4 teaspoon pepper, stirring frequently until softened, approximately 5 minutes. Transfer to bowl, and rinse skillet. Repeat process with yellow zucchini, and transfer to same bowl to cool. Discard drained liquid. In a small bowl, lightly beat the five egg whites, and add the whole eggs, dill and parsley to bowl with green and yellow zucchini pieces. Pour the combined ingredients into a baking dish. Top with tomato slices and feta cheese. Bake for 1 hour.

Cinnamon Apples

Mary E. Seals

1 C. sugar
1 small bottle cinnamon red hots
1 1/2 C. water

6 medium red Delicious apples,
cored, peeled and halved

Simmer sugar, red hots and water until sugar and red hots dissolve. Add apples and simmer on low approximately 10 minutes and baste apples, turning once until apples are tender. Do not overcook or will fall apart. Lay apples, rounded-side up, in casserole and pour juice over. Cool, cover with plastic wrap, and refrigerate. Best made day ahead. Makes 12 servings.

Jan's Deviled Eggs

Jan Cobble

Hard-boiled eggs
Mayonnaise
Mustard
Worcestershire sauce

Pickle juice
Salt and pepper
Paprika or parsley, optional

Cook eggs until hard-boiled stage. After eggs have cooled, peel and cut in half, reserving the whites. Remove yolk and mix with mayonnaise, one-half as much mustard as mayonnaise, one-eighth the amount of Worcestershire sauce, pickle juice, salt and pepper to taste. Fill the egg halves with the yolk mixture and garnish with paprika or parsley, if desired.

Baked Macaroni And Cheese

Pat Christenberry

1 C. uncooked macaroni
3 eggs, beaten
3 C. milk

1/2 lb. Cheddar cheese, cut into
cubes
2 T. margarine

Cook macaroni and drain. Combine eggs and milk in a large bowl. Add macaroni and cheese. Salt and pepper to taste. Spoon mixture into a 2-quart casserole. Dot with margarine. Bake at 325° for 40 to 60 minutes, until bubbly. Serves 6.

Holiday Oysters

Anne Callaway

1 stick butter (not margarine) Salt, to taste
2 to 3 C. Ritz crackers, crushed Pepper, to taste
1 1/2 qts. whole oysters, drained Whipping cream

Brown butter in skillet until golden. Add cracker crumbs. Using a buttered 2-quart baking dish, layer half of the oysters, salt and pepper and then sprinkle with half of the cracker crumbs. Repeat layers. Drizzle small amount of whipping cream over layers. Bake at 375° until hot and bubbly.

Minced Oysters

Whitney Dunford

1 qt. oysters with juice Pepper, to taste
3 onions, chopped 1/2 C. melted butter
1 pt. bread crumbs 3 eggs, beaten
1 C. chopped celery 1/2 lemon (juice only)
1 T. salt

Put the oysters in a blender to chop a little. Combine chopped oysters, onions, bread crumbs, celery, salt, pepper, butter, eggs and lemon in a double boiler and cook for 1 hour. Stir occasionally. Put oyster mixture in casserole dish. When ready to eat, bake at 350° for 20 minutes or until heated through.

Pineapple Casserole

Allen McCowan

2-20 oz. cans drained pineapple 1 1/2 C. grated sharp Cheddar cheese
tidbits 1 stack (from pkg.) Ritz crackers
1 C. sugar 1 stick butter
5 T. flour

Combine pineapple tidbits, sugar, flour and cheese. Place in casserole dish. Melt butter. Crush Ritz crackers and stir in melted butter. Top casserole with cracker-butter mixture. Bake at 350° for 20 to 25 minutes.

Dorothy McNutt's Armenian Rice

Margo Akerman

1/4 C. butter
1 C. rice

1-10 1/4 oz. can beef bouillon
2 cubes beef bouillon

Melt butter in a 1 3/4-quart casserole. Add rice, canned bouillon and bouillon cubes. Cover with a lid, place in 350° oven, and bake for 45 minutes. To speed baking, set in a high oven for first 5 minutes.

Callaway Rice

Elizabeth Callaway Hancock

1 box Uncle Ben's long grain wild rice
(original recipe)
1-8 oz. carton sour cream

1/2 to 1-4 oz. can chopped green
chiles
1 C. Monterey Jack cheese, grated

Cook rice according to directions. Add sour cream and chiles. Pour into greased casserole and top with grated cheese. (Recipe can easily be doubled.) Bake at 350° for 20 minutes or until bubbly around edges.

Marion Callaway's Rice Recipe

Anne Callaway

1 C. Uncle Ben's Original rice
1-10 1/2 oz. can beef consommé

1 can of water
1 stick margarine

Put rice, consommé, water and margarine in casserole. Cover tightly. Bake in 350° oven for 45 minutes to 1 hour. Serve with beef, chicken or pork.

Mother's Rice

Tina Gillespie

1 stick butter
1 medium onion, sliced

1 C. long grain rice
1-10 1/2 oz. can consommé soup

Preheat oven to 350°. Sauté onion in butter. Grease a covered casserole dish. Put rice in dish and pour over consommé soup. Stir in onions. Cover and bake for 1 hour. Stir once after about 30 minutes.

Easy Mushroom Rice

Julie Bell

1-10 1/2 oz. can beef consommé soup 3/4 stick margarine
1 can French onion soup 1 C. rice
1 small or large can or jar sliced
mushrooms (depending on how
well you like mushrooms)

Mix together the soups, mushrooms and margarine; add rice. Pour mixture into a casserole dish. Bake at 375° for approximately 40 to 45 minutes. Stir halfway through baking.

Bucky Towle's Rice Casserole

Kathy Jursa

2 C. Minute Rice 1 C. grated cheese (sharp Cheddar)
1 1/2 C. sour cream
1 small can chopped green chiles,
undrained

Cook rice according to directions on box. Mix together sour cream and green chiles. Put half of cooked rice in an ungreased, square 9x9" casserole or a round one. Then pour half of sour cream mixture over rice. Sprinkle half the cheese on top. Repeat layers. Bake, uncovered, at 350° for 30 minutes. Serves 4 to 6.

Sausage And Wild Rice Casserole

Laura Higdon

1 box Uncle Ben's wild rice (long
cooking) 1 to 2 small jars sliced mushrooms
1 lb. bulk Jimmy Dean hot sausage 1 small jar pimientos, drained
1 medium onion, chopped 1 small can water chestnuts, optional
1 stalk celery, chopped Shredded Cheddar cheese

Cook rice according to package directions until dry. Brown the sausage with onion and celery. Drain well on paper towels. Combine rice, sausage mixture, mushrooms, pimientos and water chestnuts; pour into casserole dish. Cover with foil and warm in oven 20 to 30 minutes at 325° until heated through. Sprinkle cheese on top and continue baking another 5 minutes or until cheese has melted.

Louisiana Wild Rice With Fruit

Cathi Lancaster

1-6 oz. pkg. mixed long grain and
wild rice
2 C. water
1 T. butter or margarine
1 tsp. grated orange peel

1/4 C. green grape halves
1/4 C. red Delicious apple, chopped
1/4 C. raisins
1/4 C. slivered almonds, toasted

Mix rice (and seasoning packet from box), water, butter and orange peel in a medium saucepan. Bring to a boil; reduce the heat. Simmer, covered, for 20 to 25 minutes or until rice is tender and all liquid is absorbed. In a large bowl, toss together grape halves, chopped apple, raisins and almonds. Add the rice and toss gently before serving. Yield: 6 servings.

Turkey Dressing

Linda Gardner Smedley

3/4 C. chopped green onions
8 oz. fresh mushrooms
1/2 to 3/4 C. butter, melted
8 C. fresh bread crumbs
3/4 C. chopped fresh parsley
1 C. chopped celery

1/2 T. salt
1/2 tsp. paprika
1 T. tarragon
1 C. chopped fresh cranberries
Poultry seasoning, to taste

Sauté chopped green onions and fresh mushrooms in butter. Then mix in bread crumbs, chopped parsley, chopped celery, salt, paprika, tarragon, chopped cranberries and poultry seasoning. Stuff turkey with dressing.