

CHICKEN RICE CASSEROLE

Ingredients:

2 whole chicken breasts, boneless
2½ cup brown or white long grain rice, raw
1 frozen pkg. carrots and peas
3 cans cream of chicken soup
2 cans water

Instructions:

Cook chicken breasts and dice into bite size pieces (I usually sauté in a little butter and then add herbs and seasonings). Cook rice as directed with either water or broth, being careful not to overcook. Put cooked chicken, rice and vegetable into large bowl. In smaller bowl, mix together soup and water. Add this to large bowl and put in casserole dish and bake until bubbly, about 35-45 minutes at 375 degrees. Serves 4-6.

Comments: Other ingredients like browned onion, mushrooms, canned artichokes, grated cheddar cheese can be added. Seasoned breadcrumbs can be added to top of casserole about halfway through baking.

Source: *Eileen McConomy*

BEENIE-WEENIES

Ingredients:

1 can of Pork & Beans (32 oz.)	1 onion, diced
½ green pepper, diced	1 cup. brown sugar
1 Tbs. Liquid smoke	salt and pepper to taste
1½ cups BBQ Sauce (suggest KC Masterpiece Original)	
1 pkg. hot dogs, sliced	

Instructions:

Rinse and drain beans. Combine all ingredients in a heavy baking pan, dish or pot and cook at 350 degrees for 45 minutes.

Comments: This is a prize-winning recipe from professional barbecutioner. We added the weenies. It's our standard recipe now.

Source: *Paul Kirk and Diane Turini*

BUTTER BEANS & KIELBASA

Ingredients:

1 lb. kielbasa	2 large (#303) cans butter beans
½ can stewed tomatoes	3 Tbs. brown sugar

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¼ cup chopped onion

¼ cup ketchup

Instruction:

Slice kielbasa ½ inch slices on the diagonal. Brown kielbasa. Drain about half of the liquid from the beans. Add all ingredients except kielbasa to an oven-proof casserole. Lay browned kielbasa on top of casserole. Cover and bake 1½ hours at 350 degrees.

Comments: This is very easy and very good. It's become a family favorite. Bill

Source: *Betty Revetta (friend of Lena Turini)*

BROCCOLI RICE CASSEROLE

Ingredients:

1 small onion, chopped	½ cup chopped celery
1 tbs. butter	1 jar (8 oz.) process cheese spread
1 can (5 oz.) evaporated milk	2 cups cooked rice
1 package (10 oz.) frozen chopped broccoli, thawed	
1 can (10¾ oz.) condensed cream of mushroom soup, undiluted	

Instructions:

In a large skillet over medium heat, sauté onion, celery and broccoli in butter for 3-5 minutes. Stir in cheese, soup and milk until smooth. Place rice in a greased 8-inch square baking dish. Pour cheese mixture over; do not stir. Bake, uncovered, at 325 degrees for 25-30 minutes or until hot and bubbly. Yield: 8-10 servings.

Comments:

Source: [Country Magazine](#)

CROWD CHICKEN CASSEROLE

Ingredients:

10 cups diced cooked chicken	10 cups chopped celery
2 cups slivered almonds	2 cups mayonnaise
2 cups (16 oz.) sour cream	5 cups crushed potato chips
2 bunches green onions with tops, sliced	
2 cans (4 oz. each) chopped green chilies	
1 can (5¾ oz.) pitted ripe olives, drained and sliced	
5 cups (20 oz. shredded cheddar cheese, divided	

Instructions:

Combine the first six ingredients. Add 2 cups cheese. Mix mayonnaise and sour cream; add to chicken mixture and toss. Spoon into two greased 13x9x2 baking dishes. Sprinkle with chips. Top with remaining cheese. Bake, uncovered, at 350 degrees for 20-25 minutes or until hot. Yield: 24 servings.

Comments:

Source: Country Magazine

ENCHILADA CASSEROLE

Ingredients:

2 lb. ground beef, browned & drained	
2 large onions, coarsely chopped	
1-2 garlic cloves	2 Tbs. chili powder
salt and pepper to taste	2 large cans tomatoes
1 small can tomato sauce	1 small can water
1½ - 2 dozen tortillas (corn)	1 lb. grated cheese and chopped onion

Instructions:

Brown beef in large pot; combine ingredients and simmer chili couple of hours to slightly thick consistency, add water if necessary. Dip tortillas in chili, one at a time. Fill each with cheese, onion, and spoonful of chili beef. Roll up, and place in 9x13 Pam-sprayed casserole, side by side. Top with remaining chili, grated cheese and onion. Bake at 350 degrees, uncovered, for 45 minutes until bubbly and cheese is melted.

Comments:

Source: VIP Cookbook

HAWAIIAN BEAN CASSEROLE

Ingredients:

3 slices bacon	1 onion, chopped
2 cans navy beans	2 Tbs. brown sugar
1 Tbs. soy sauce	½ tsp. dry mustard
½ tsp. salt	1 can (14 oz.) pineapple chunks, drained

Instructions:

Fry bacon until crisp, drain. Pour off all but 2 tablespoons of grease. Sauté onion several minutes. Add remaining ingredients. Mix well. Heat thoroughly. Serve, sprinkle with crumbled bacon.

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Comments: *This is surprisingly good.*

Source: *Diane Turini*

LAMB AND RICE PILAF

Ingredients:

1 lb. ground lamb	1 cup cooked brown rice
1 medium onion, diced fine	1 clove garlic, diced fine
½ cup wine	salt to taste
soy sauce, optional	
¼ tsp. each of rosemary, curry powder and cinnamon	
¼ cup water to further cook rice, if needed	

Instructions:

Brown lamb in medium-hot skillet. When lightly browned, remove meat. Drain. Return meat to skillet and add other ingredients. Simmer slowly until meat is tender and excess liquid is evaporated. Fresh or frozen peas, lightly cooked, are a nice accompaniment.

Comments: *Good.*

Source: *PSPSBA Cookbook*

MASHED POTATO BEEF CASSEROLE

Ingredients:

2 bacon strips, diced	1 lb. ground beef
1 large onion, finely chopped	¼ lb. fresh mushrooms, sliced
1 large carrot, finely chopped	1 celery rib, finely chopped
3 Tbs. all-purpose flour	1 cup beef broth
1 Tbs. Worcestershire sauce	1 tsp. dried tarragon
¼ tsp. pepper	3 cups hot mashed potatoes
¾ cup shredded cheddar cheese, divided	
Paprika	

Instructions:

In a skillet, cook bacon until crisp; drain, reserving 1 teaspoon drippings. Set bacon aside. Cook beef in drippings over medium heat until no longer pink; drain. Toss onion, mushrooms, carrot and celery in flour; add to skillet with the broth, Worcestershire sauce, tarragon and pepper. Bring to a boil; reduce heat. Simmer, uncovered, for 15-20 minutes or until the vegetables are tender. Add bacon. Transfer to a greased 2-qt. baking dish. Combine potatoes and ½ cup of cheese; spread over beef mixture. Sprinkle with paprika and remaining cheese. Bake, uncovered, at 350 degrees for 20-25 minutes or until heated through. Broil 4 inches from the heat for 5 minutes or until bubbly. Yield: 4-6 servings.

Comments:

Source: Taste of Home

REUBEN CASSEROLE

Ingredients:

8 oz. noodles, cooked/drained	1 lb. can sauerkraut, drained
2 cans cream of chicken soup	½ cup mayonnaise
1 tsp. dried mustard	1 tsp. dried onion
½ lb. or 2 cups grated Swiss cheese	
1 ½ cup corned beef, cut into pieces	
½ - 1 cup Rye bread cubes	

Instructions:

Spread the sauerkraut on bottom of 9 x 13 pan, and then layer cooked/drained noodles – medium to wide size. Mix soup, mustard, onions, and mayonnaise together and pour over sauerkraut and noodles. Spread corned beef over soup, then cheese, then the breadcrumbs last.

Cover with foil and bake at 350 degrees for 1 hour. Take off the foil in the last 10 minutes to brown.

Comments: *Original user likes Muenster cheese the best, over provolone or mozzarella. You can use leftover, canned or sliced corned beef in any amount.*

SEAFOOD RICE CASSEROLE

Ingredients:

3 cups cooked long grain rice	1/3 cup chopped onion
2 Tbs. chopped green chilies	1 can (6½ oz.) chopped clams, undrained
1 can (5 oz.) evaporated milk	¼ cup seasoned bread crumbs
½ cup shredded cheddar cheese	

Instructions:

In a 1 ½ quart dish coated with a nonstick cooking spray, combine rice, onion and chilies. In a bowl, combine clams and milk; pour over rice mixture. Sprinkle with crumbs and cheese. Bake, uncovered, at 350 degrees for 45 minutes. Serves 4 as a main-dish and 8 as a side.

Comments:

Source: *Pat Wieghorst, Phillipsburg, NJ, Country Magazine*

Source: Country Magazine

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TACO BAKE

Ingredients:

1 lb. ground beef	1 small onion, chopped
¾ cup water	1 package taco seasoning
1 can (15 oz.) tomato sauce	
1 package (8 oz.) shell macaroni, cooked and drained	
1 can (4 oz.) chopped green chilies	
2 cups (8 oz.) shredded cheddar cheese, divided	

Instructions:

In a skillet, brown ground beef and onion over medium heat; drain. Add the water, taco seasoning and tomato sauce; mix. Bring to a boil; reduce heat and simmer for 20 minutes. Stir in macaroni, chilies and 1½ cups of cheese. Pour into a greased 1 ½ quart baking dish. Sprinkle with remaining cheese. Bake at 350 degrees for 30 minutes or until heated through. Yield: 6 servings.

Comments:

Source: Country Magazine

TUNA BAKE WITH CHEESE SWIRLS

Ingredients:

3 Tbs. chopped onion	1/3 cup chopped green pepper
4 Tbs. butter	3 Tbs. flour
1 tsp. salt	1½ cup milk
1 can (7 oz.) tuna fish	1 Tbs. lemon juice
1 can (10½ oz.) condensed chicken soup or chicken noodle soup	

Instructions:

Brown onion and green pepper in butter; add salt and flour and blend; add soup and milk; cook until sauce is thick and smooth. Add flaked tuna fish and lemon juice. Pour into greased baking dish and cover with cheese swirls. Bake at 450 degrees for 15 minutes; reduce heat to 425 for 15 minutes.

Cheese Swirls: Using your favorite biscuit dough, roll dough ½-inch thick. Cover with shredded cheese or grated cheese and finely chopped pimentos (optional). Roll and cut into ½ inch slices. Bake, cut side down, on grease baking sheet at 425 degrees for 15 minutes.

Comments:

Source: VIP Cookbook

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