

CASSEROLE COOKING MINISTRY RECIPES

#1 DOUBLE QUICK FRANK-BEAN BAKE

2 cans (12 oz. each) red kidney beans, drained
2 cans (12 oz. each) lima beans, drained
1 ½ cups spaghetti sauce with mushrooms
2 small onions, minced
2 cups grated cheddar cheese (1/2 lb.)
15 frankfurters

Heat oven to 375°. Mix beans, spaghetti sauce, onion and one cup of cheese in aluminum casserole pan. Arrange whole frankfurters over top of casserole. Top with remaining cheese. Bake 30 minutes, or until bean mixture is bubbly and franks are lightly browned on top. ***Cool and freeze. Fill out label on the cover with casserole recipe number/name and the date it is frozen.***

#2 SAUCY MEATBALL SUPPER

Combine 3 lbs. ground beef, 1 cup chopped onion, 4 eggs, ½ cup milk, 2 tsp. salt, dash of pepper, 2 cups (4 slices) bread crumbs, 4 Tbs. snipped parsley, and 1 tsp. crushed and dried oregano leaves; mix well. Shape into 1-inch balls. In large skillet sprayed with vegetable spray, brown meatballs on all sides. Drain off excess fat. Combine 2 11-oz. cans cream of mushroom or cheddar cheese soup with 1 cup of water. Add to meatballs in skillet. Cook covered over low heat 10-15 minutes. Pour in aluminum casserole pan. Bake uncovered at 350° for 40 minutes. ***Cool and freeze. Fill out label on the cover with casserole recipe number/name and the date it is frozen.***

#3 CLUB CHICKEN CASSEROLE

In saucepan, melt ½ cup margarine. Blend in ½ cup flour, making a roux. Add 2 cans (14 ½ oz. each = 3 ½ cups) evaporated milk, 2 cups chicken broth, and 1 cup water. Cook quickly, stirring constantly until mixture is thickened and bubbly. Add 6 cups cooked long grain rice, 6 cups cooked diced chicken, 2 (3 oz. each) cans sliced mushrooms, drained, 2/3 cup chopped green pepper, and 3 tsp. salt. Pour into aluminum casserole pan. Bake uncovered at 350°. ***Cool and freeze. Fill out label on the cover with casserole recipe number/name and the date it is frozen.***

#4 EASY STEW

2 lbs. ground beef, 2 (12 oz. each) cans peas, drained, 6 carrots, peeled and sliced, 4 potatoes, peeled and thickly sliced, 2 (12 oz. each) cream of celery soup, 3 onions, chopped, 2 (12 oz. each) cans tomato soup
Cook ground beef. Drain. Mix all ingredients, season with salt and pepper to taste. Pour into aluminum casserole pan. Bake uncovered at 350° for 1 hour and 15 minutes. **Cool and freeze. Fill out label on the cover with casserole recipe number/name and the date it is frozen.**

#5 HUNGRY JACK CASSEROLE

2 lbs. ground beef	2 tsp. salt	1 small onion, diced
3 (16 oz. each) cans pork & beans		¾ barbeque sauce
1 (12 oz. each) can kidney beans		2 cans Hungry Jack biscuits
1 cup shredded cheese		

Heat oven to 375°. Brown ground beef and drain. Stir in onion, salt, barbeque sauce, beans. Pour into aluminum casserole pan. Cut biscuits in half and place over mixture. Sprinkle with cheese. Bake uncovered for 25 minutes. **Cool and freeze. Fill out label on the cover with casserole recipe number/name and the date it is frozen.**

#6 JIFFY BEEF STROGANOFF

2 lbs. ground beef	1 - 6 oz. can sliced mushrooms, undrained
1 envelope dry onion soup mix	Cool water, as needed
1 tsp. powdered ginger	3-4 Tbs. flour
2 - 7 oz. pkg. medium noodles	2 cups sour cream

Cook noodles until al dente. In large skillet, brown ground beef, sprinkle soup mix and ginger over mixture. Add mushrooms and liquid. Mix 3 Tbs. flour in cool water to make paste. Add to skillet and stir until sauce thickens. Stir sour cream into mixture. Add noodles. Mix well. **Cool and freeze. Fill out label on the cover with casserole recipe number/name and the date it is frozen.**

#7 TUNA NOODLE CASSEROLE

Preheat oven to 425°. Cook 12 oz. (6 cups) medium noodles, drain. Combine 1 cup mayonnaise, 2 (10 oz. each) cans condensed cream of celery soup and 1 cup milk; heat through. Add 4 (6 ½ oz. each) cans tuna, drained, 2 cups sliced celery, 2/3 cup chopped onion, ½ cup chopped green pepper, 1 tsp. salt. Stir in 4 oz. (½ cup) sharp processed American cheese. Heat until cheese melts, add noodles, stir. Pour into aluminum casserole pan. Bake uncovered for 20 minutes. **Cool and freeze. Fill out label on the cover with casserole recipe number/name and the date it is frozen.**

#8 MACARONI CASSEROLE

30 oz. macaroni 8 oz. cheddar cheese, cubed 2 cups milk
2 pkg. frankfurters, sliced 2 Tbs. flour Buttered bread crumbs
Cook and drain macaroni. Place in aluminum casserole pan with sliced frankfurters. Combine cheese cubes with 1 cup milk and heat. Stir until creamy. Mix flour with remaining cup of milk and add to cheese mixture. Stir until thickened. Pour over noodles and mix well. Top with bread crumbs. Bake for 20 minutes at 350°. **Cool and freeze. Fill out label on the cover with casserole recipe number/name and the date it is frozen.**

#9 SPAGHETTI CASSEROLE

32 oz. spaghetti 1 (12 oz.) can chopped tomatoes
4 small cans tomato sauce
2 lbs. ground beef 1 small onion, chopped ½ lb. grated cheese
Salt, Italian seasoning, and garlic salt to taste
In large deep skillet, brown ground beef and drain. Add onion, tomatoes, tomato sauce and seasonings and simmer until onions are transparent. Cook spaghetti and drain. Mix sauce and spaghetti together, fold in grated cheese. Bake for 20 minutes at 350°. **Cool and freeze. Fill out label on the cover with casserole recipe number/name and the date it is frozen.**

#10 CHICKEN AND STRING BEAN CASSEROLE

One chicken, boiled, skinned, boned and shredded

2 (12 oz. each) cans green beans, drained (or use frozen beans)

2 (12 oz. each) cans cream of mushroom soup

2 cups milk

2 cups chicken broth

2 cups buttered bread crumbs

Butter aluminum casserole pan. Pat a layer of crumbs on the bottom of pan; then add a layer of green beans, and a layer of shredded chicken. Repeat layers until ingredients are used up. Blend milk and soup. Pour over layered ingredients. Sprinkle remaining bread crumbs on top, pour chicken broth over all. Bake for 30 minutes at 300°, then raise oven temperature to 375° and bake an additional 15 minutes. **Cool and freeze. Fill out label on the cover with casserole recipe number/name and the date it is frozen.**

#11 RANCH BEANS CASSEROLE

2 lbs. ground beef 1 large onion, finely chopped 1 ½ cups catsup

2 Tbs. vinegar 2 tsp. salt 2 Tbs. prepared mustard

3 (16 oz. each) cans pork & beans 2 (16 oz. each) cans kidney beans

Brown meat and onions. Drain. Add other ingredients, mix well. Pour into aluminum casserole pan. Bake for 30 minutes at 400°. Lower oven temperature to 300° and bake an additional 15 minutes.

Cool and freeze. Fill out label on the cover with casserole recipe number/name and the date it is frozen.

#12 POTATO HAM (SPAM) CASSEROLE

12 medium potatoes, peeled and diced 2 small pkg. frozen peas

3 cups milk 1 cup water ¼ cup flour

2 Tbs. butter 1 medium onion, chopped

2 cups diced ham (or one can Spam)

In large sauce pan, heat water, milk and butter. In a small glass, mix a small amount of flour with water to make paste, then add to heated milk mixture. Season with salt and pepper, and stir until thickened. Place cubed potatoes, ham, peas and onions in aluminum casserole pan. Pour sauce over ham mixture and bake at 325° for 50 minutes. If casserole is too dry, add more milk.