

Sausage & Egg Casserole

Submitted by Betsy Smith

6 eggs, slightly beaten
6 pieces of toasted bread cut into 1" cubes
1 cup shredded cheddar cheese
2 cups milk
1 lb. link sausage, cooked and cut up
1 teaspoon dried mustard
1 teaspoon salt

Mix all ingredients together and refrigerate 12 to 24 hours. Bake at 350 for 45-60 minutes.

Cranberry Chicken

Submitted by Martha Bowen

Makes 6 servings
Prep: 8 min. Bake: 1 hour
4 lbs. chicken pieces (3 breasts, 3 thighs, 3 drumsticks)
1 (1-oz.) envelope dry onion soup mix
1 (16-oz.) can whole-berry cranberry sauce
1 cup spicy-sweet French dressing (Kraft Catalina is good)

Rinse chicken with cold water; pat dry. Place chicken in a single layer in a lightly greased 13x9-inch baking dish. Sprinkle soup mix evenly over chicken, stir cranberry sauce, and spoon over chicken; top evenly with dressing. (I mix all the ingredients together first and then pour over the chicken.) Cover with aluminum foil.

Bake at 400 degrees for 40 min.; remove foil, reduce temperature to 350 degrees, and bake for 20 more minutes.

Mexican Chicken Casserole

Submitted by Cathy Lamb

2 cups chicken, chopped
1 cup chopped onion
¼ cup butter
Tostito or Dorito Chips
1 can Cream of Mushroom Soup
1 cup sharp Cheddar grated
1 can Rotel

In 8x8 or 9x9 baking dish, line bottom with layer of chips and then layer of chicken. In skillet, sauté onion in butter until tender; add Rotel undrained; add soup and mix thoroughly. Stir in cheese over low heat until melted. Pour over chicken and chips. Bake at 325° for 25-30 minutes or until bubbly.

Old Fashion Tea Cake

Submitted by Jo Hall

½ cup buttermilk
1 egg
1 cup sugar
½ cup butter
Self rising flour to make soft dough

Prepare as biscuit dough – cut out & bake on cookie sheet in hot oven. 375° - 400°.