

## **Ham Casserole**

**Submitted by Mary Carter**

2 c. cooked ham  
2 c. cooked rice  
½ c. grated processed American cheese  
1 can(10½ oz.)condensed asparagus or  
celery soup  
3 Tbsp chopped onions  
½ c. light cream  
3 Tbsp. butter  
Salt  
3-4 c. crushed cornflakes, buttered

Combine all ingredients except cornflakes.  
Pour into casserole dish. Cover with  
cornflakes. Cook in preheated oven at 350  
degrees for 20 minutes until mixture is hot  
and bubbly throughout. 8-10 servings.

## **Hot Fruit Casserole**

**Submitted by Karleen Dean**

1 can applesauce  
1 can apricot halves, drained  
1 can pear slices, drained  
1 can sliced peaches, drained  
1 can pineapple chunks, drained  
1 can dark sweet pitted cherries, drain  
¼ c. brown sugar  
¾ stick butter  
Cinnamon and nutmeg

Arrange fruit in layers in buttered 3 qt.  
casserole. Sprinkle each layer with brown  
sugar, cinnamon and nutmeg. Dot with  
butter. Bake at 300 degrees for 1 hour. All  
cans No. 303 size.

## **Meat Ball Casserole**

**Submitted by Helen Ford**

1 ½ lb. ground beef  
1 c. broken bread crumbs  
¾ c. milk  
Salt and pepper to taste  
1 Tbsp olive oil  
½ onion, grated  
2 small or 1 large egg  
1 jar La Choy sweet-sour sauce

Soak crumbs in milk. Mix meat, crumbs,  
onion, eggs and salt and pepper together.  
Mix into 2 inch meat balls. Brown in oil and  
put in casserole. Cover with sweet-sour  
sauce and put in 350 degree oven for 1 ½  
hours or until heated through.

## **Never Fail Souffle**

**Submitted by Jane Vailes**

6 slices bread, crust removed & broken into  
small pieces  
1 ½ c. grated cheese  
1 ½ c. milk  
2 eggs  
½ tsp. salt  
¼ tsp. parsley flakes  
Pinch of dry mustard

Combine all ingredients in casserole dish.  
Sprinkle parsley flakes on top. Bake at 350  
degrees until done.