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BREAKFAST CASSEROLE

INGREDIENTS

- 6 slices of bread
- 1-1/2 c milk
- 12 eggs
- 1 tsp salt
- 2 c cooked, crumbled
bacon, chopped ham,
or sausage
- 1-1/2 c grated American
cheese

DIRECTIONS

Cube 6 slices of bread and place in the bottom of a 9" x 13" buttered casserole.

Combine milk, eggs, and salt. Pour the egg mixture over the bread.

Cover with two cups of cooked meat.

Cover meat with grated cheese.

Let stand overnight in refrigerator.

Bake at 350° for 30 to 35 minutes.

Serves 12.

Kim Bertrand, Elton, LA

EGG CASSEROLE

INGREDIENTS

- 9 slices bread, crust removed and broken into pieces
- 1 lb bacon, fried crisp and crumbled
- 1/4 lb Monterey Jack cheese
- 1/4 lb Cheddar cheese
- 3 c milk
- 6 eggs
- 1/2 tsp salt

DIRECTIONS

Line a 9" x 13" pan with half of the bread, then sprinkle half of the bacon and cheeses over the bread.

Repeat, making two layers.

Mix together milk, eggs, and salt.

Pour over bread mixture.

Refrigerate overnight.

Bake at 350° for 40 minutes.
(Bake a little longer if taken directly from refrigerator.)

Margot Baida, Kingwood, TX

MEL'S EGGS

INGREDIENTS

- 2 cans diced green chilies
- 1/2 lb Cheddar cheese, grated
- 1/2 lb Monterey Jack cheese, grated
- 8 eggs, beaten

DIRECTIONS

Layer chilies on the bottom of a greased casserole.

Layer cheeses on top of the chilies.

Pour eggs over the cheeses.

Pat mixture lightly with a spoon.

Bake at 350° for 40 minutes or until set.

Mel Roberts, Houston, TX

SAUSAGE-EGG SOUFFLE

INGREDIENTS

- 1 lb mild bulk sausage
- 6 slices bread, toasted
- 6 eggs
- 2 c whole milk
- 1/2 tsp dry mustard
- Salt and pepper to taste
- 1 c grated Cheddar cheese

DIRECTIONS

Brown the sausage; drain.

Cut each slice of toast into 4 pieces.

Beat together the eggs, milk, and seasonings.

In a casserole, layer half the toast, half the sausage, and sprinkle on half the cheese.

Pour half the custard over the layers.

Repeat layers once more.

Refrigerate overnight.

Cover and bake in a 325 degree oven for 45 minutes to 1 hour (or until the soufflé has puffed up.)

Let set for 5 minutes before serving.

Serves 4 to 6.

Variation: Substitute Swiss cheese for Cheddar; use rye bread instead of white bread. Great for brunch!

Cynthia Henderson, Canton, GA

CURRIED FRUIT CASSEROLE

INGREDIENTS

- 2 cans Fruit for Salad
- 1 can pitted black cherries
- 1 small bottle maraschino cherries
- 1/2 c brown sugar
- 2 Tbsp cornstarch
- 1 Tbsp curry powder
- 2 bananas (if desired)
- 1/2 c butter or oleo, melted

DIRECTIONS

Cut and drain fruit, except bananas.

Combine brown sugar, cornstarch, and curry powder.

Peel and cut bananas into bite-size pieces and mix with other fruit.

Add melted butter to fruit.

Sprinkle fruit with sugar mixture.

Mix fruit very lightly.

Turn into a buttered casserole.

Bake at 350° for 40 minutes or until hot.

Serves 8.

Note: You can add other fruits to the recipe, such as Kadota figs or stewed apricots.

*Ginger and Rebecca Bertrand,
Kingwood, TX*

HOT FRUIT CASSEROLE

INGREDIENTS

- 1 (28 oz) can peach halves
- 1 (28 oz) can pear halves
- 1 (1 lb 1 oz) can apricot halves
- 1 (1 lb) can pitted dark cherries
- 1 (28 oz) can peach slices
- 1 (15-1/2 oz) can pineapple chunks
- 1 (1 lb 1 oz) jar Kadota figs or figs packed in light syrup
- 3 to 4 bananas
- 2 cans slivered, toasted almonds
- 6 almond macaroons
- 1/3 c banana liqueur or Cointreau
- Lemon juice
- Brown sugar
- Butter

DIRECTIONS

The day before, drain fruit dry.

Crumble macaroons, but leave in small pieces; you do not want fine crumbs. The macaroons may be purchased at a bakery and are about half the size of a silver dollar.

The day of serving, slice bananas and sprinkle with lemon juice to keep them from turning brown.

Mix all fruits together.

Layer half the fruit and macaroons in a 2-qt casserole.

Sprinkle liberally with brown sugar, almonds, and dot with butter; repeat.

Pour banana liqueur over top.

Bake at 300° for 20 to 30 minutes or until hot and bubbly.

This amount will make enough to serve 20 people and will fill 2 casseroles. More liqueur may be needed. This recipe may be doubled for a large party or cut in half for a family.

Cynthia Henderson, Canton, GA

HOT FRUIT COMPOTE

INGREDIENTS

- 1 (No. 10) can Kadota figs
- 1 (No. 10) can apricot halves
- 1 (No. 10) can spiced apple rings
- 1 (No. 10) can fruit cocktail
- 3 pkgs “Mother’s” coconut macaroons
- 1 stick butter or oleo, melted
- 1 c sherry

Note: A No. 10 can is equal to 6 or 7 pounds of fruit and usually may be found at Sam’s.

DIRECTIONS

Crush 1/2 of the macaroons and sprinkle on the bottom of a large aluminum pan.

Layer drained fruit over cookies.

Sprinkle remaining crushed macaroons over fruit and pour melted butter on top.

Sprinkle sherry over all ingredients.

Bake at 350° for about a half hour.

Barbara Pauly, Houston, TX

EASY CHEESE GRITS

INGREDIENTS

- 4 c boiling water
- 1 c grits
- 1 tsp salt
- 1/2 stick margarine
- 1 roll garlic cheese or
1/2 lb sharp cheese,
cut into small pieces

DIRECTIONS

In a large saucepan, bring water to boil.
Add grits and salt, stirring often.

When mixture is thick, add margarine and
cheese.

Stir until both are melted.

Serves 4.

Great for brunch!

Cynthia Henderson, Canton, GA

CHEESE GARLIC-PEPPER GRITS

INGREDIENTS

- 1/2 c grits (not instant if you can find regular grits; follow the directions on the box for making 1/2 c instant grits, but add 1 tsp salt to the water)
- 2-1/2 c water
- 1 tsp salt (use this amount for regular and for instant grits)
- 1 roll jalapeno cheese, grated or cubed (if you cannot find this, use 8 oz Pepper Jack cheese)
- 1 roll garlic cheese, grated or cubed
- 2 c Cheddar cheese, grated
- 2 eggs, beaten
- Tabasco to taste
- Lea & Perrins to taste

DIRECTIONS

Stir grits into boiling, salted water. Cover and cook slowly (25 to 30 minutes for regular grits).

Add cheeses to grits—except 3/4 cup—and stir until melted.

Blend a small amount of grits into beaten eggs, then stir eggs into grits.

Add Tabasco and Lea & Perrins.

Pour into a greased, 2-qt or 9" x 13" casserole and sprinkle with remaining cheese.

Bake at 350° for 40 to 45 minutes or until set.

Serves 8 to 10.

Martha Miller, West Monroe, LA

MEATLESS TORTILLA CASSEROLE

INGREDIENTS

- 2 cans cream of mushroom soup
- 8 oz sour cream
- 4 oz can chopped green chilies
- Garlic powder to taste
- Salt and pepper to taste
- 2 c Cheddar cheese, grated
- 1 c green onions, chopped
- 20 small tortillas (approx.)

DIRECTIONS

Heat together the first five ingredients.

Toss the cheese and onions together to mix.

Place 1 tsp of each mixture in the center of a tortilla and roll like a burrito.

Place in a 9" x 13" baking pan, seam side down.

Repeat with remaining soup and cheese mixtures.

Pour remaining soup mixture over tortillas.

Bake at 350° for 20 minutes.

This may be garnished with shredded lettuce and chopped tomatoes.

Lorena Sweeney, Mason, OH