

Pork Chop Casserole

Serves 4

4 pork chops
Salt and pepper to taste
2 cups uncooked white rice
1 (10.75 oz) can French onion soup
1 (10.75 oz) can beef consommé
1/2 cup chopped bell pepper

Preheat oven to 350 degrees. Season pork chops with salt and pepper and brown in skillet. Coat 9 x 13 casserole dish with cooking spray. Arrange pork chops in bottom of dish. In small bowl, combine rice, soup, consommé and bell peppers together. Pour mixture over chops. Cover with foil and bake for 45 minutes. Remove from oven and turn pork chops and rice over. Cover with foil and bake for an additional 15 minutes or until rice is tender. If casserole starts to dry out before rice is done, add a little water.

Chicken Bog

Serves 10

1 (3 pound) chicken, quartered
1 pound smoked sausage
1 cup chopped onions
1 stick butter
1 tsp black pepper
1 tsp celery salt
1 tsp Lawry's seasoning salt
1 tsp Cajun seasoning
1 tbsp onion powder
1 tbsp garlic powder
1 tsp poultry seasoning
3 bay leaves
8 cups chicken stock
3 cups uncooked white rice

Slice sausage into 1/2 inch pieces and set aside. In stock pot, place chicken, bay leaves and chicken stock. Boil uncovered for 40 minutes. Remove from heat and cool. Pick meat from bones and strain bones, skin and bay leaves from stock. Put chicken meat back in pot and add sausage, onions, butter, seasonings and rice to stock. Boil for 10 minutes uncovered and reduce heat, cover and simmer for an additional 10 minutes or until rice is tender.

Crock Pot Roast

Serves 6

1 (3 pound) boneless chuck roast

1/4 tsp pepper
1 tsp salt
1/4 cup vegetable oil 1 onion, thinly sliced
4 beef bouillon cubes, crushed
2 cloves garlic, crushed
1 (10.75 oz) can cream of mushroom soup
1 cup beef consommé

Sprinkle roast on all sides with salt and pepper. Heat 1/4 cup oil in skillet and brown roast on all sides. Place roast in crock pot. On top of roast, layer onions, crushed bouillon cubes, crushed garlic, cream of mushroom soup, beef consommé and enough water to cover all ingredients. Cook on low for 8 hours. Good with roasted potatoes and carrots.

Burger Stroganoff

Serves 4

2 pounds hamburger
4 tbsp all-purpose flour
1/2 cup water
4 tbsp butter
1 tsp salt
1/4 tsp pepper
1/4 tsp garlic powder
1 (10.75 oz) can condensed cream of mushroom soup
1 (10.75 oz) can condensed French onion soup
1 cup sour cream
Egg noodles

Add seasonings to hamburger; brown and drain. Remove from skillet. Heat butter and brown flour, adding water and then soups. Simmer and stir constantly until thickened. If too thick add a little more water. Add Hamburger to mixture and continue simmering for 15 minutes. Cook egg noodles to package directions; drain. Remove sauce from heat and add sour cream. Spoon over egg noodles.

Chicken Casserole

Serves 6

1 rotisserie chicken, deboned and cut into small pieces
1/2 cup mayonnaise
1/2 cup chopped onions
4 eggs
8 tbsp butter
2 1/2 cups chicken broth
1 pkg Pepperidge Farm corn bread stuffing mix
1 cup buttermilk
1 (10.75 oz) can condensed cream of chicken soup

Combine chicken, mayonnaise, and chopped onion and set aside. Combine 2 eggs, butter, chicken broth and corn bread stuffing mix and set aside. In small bowl, lightly beat 2 eggs and buttermilk. Spray large casserole dish with nonstick cooking spray. In bottom of dish, spread half of the stuffing mixture; then layer with chicken mixture. Add second layer of stuffing mixture. Cover and refrigerate overnight. Preheat oven to 350 degrees. Spread cream of chicken soup on top of casserole and bake for 45 minutes.

Beaufort Shrimp Pie

Serves 6

1/2 cup chopped onion
1/4 cup chopped green bell pepper
2 tbsp butter
3 cups cooked and peeled shrimp, cut in pieces
2 cups breadcrumbs
2 cups half and half
2 eggs
Salt and pepper to taste
3 strips of bacon, cut into small pieces

Preheat oven to 325 degrees. In small skillet, sauté onion and bell pepper in butter until soft. In small casserole dish, make layers of shrimp, breadcrumbs, onions and peppers. Beat together half and half, eggs, salt and pepper. Pour mixture over shrimp. Sprinkle bits of uncooked bacon over top. Bake until filling is set and bacon is brown.

Baked Spaghetti

Serves 6

1 (8 oz) pkg spaghetti, broken and cooked
2 tbsp butter
1 cup grated Parmesan cheese
1 (24 oz) carton of ricotta cheese
1 pound ground beef
1 pound ground sausage
1 (45 oz) jar Ragu Parmesan & Romano sauce (or any you like)
1 (8 oz) pkg Kraft Italian 5 cheese blend shredded cheese

Preheat oven to 400 degrees. Combine hot cooked spaghetti with butter; stir until butter melts and coats spaghetti. Add 1/2 cup Parmesan cheese; stir and coat. Arrange spaghetti in an even layer in bottom of casserole. Spread ricotta cheese over spaghetti. Sprinkle with 1/4 cup Parmesan cheese. Brown beef and sausage; drain. Add pasta sauce to browned meat and heat until bubbly. Spoon over pasta and cheese. Top with shredded cheese and remaining Parmesan. Cover with foil and bake for 30 minutes. Remove foil and continue baking for 15 minutes or until cheese is lightly browned. Let stand for 10 minutes before serving. Serve with garlic bread.

