

Broccoli Casserole

Serves 8

3 tbsp butter
1 onion, chopped
2 (10 oz) pkg chopped frozen broccoli florets, thawed
1 (10.5 oz) can cream of chicken soup
1 cup shredded sharp cheddar cheese
1 cup mayonnaise
2 eggs beaten
1/2 tsp garlic salt
1/4 tsp black pepper
1/2 tsp celery salt
1 1/2 tsp lemon juice
12 Ritz crackers, crushed
2 tbsp butter

Preheat oven to 350 degrees. Melt 3 tbsp butter in medium skillet over medium-high heat. Sauté onion until golden. In 2 quart casserole dish, mix together, onion, broccoli, soup, cheese, mayonnaise, eggs, garlic salt, pepper, celery salt and lemon juice. Sprinkle crackers over top and dot with remaining butter. Bake for 45 minutes until heated through and brown top.

Sweet Potato Casserole

Serves 8

1 cup brown sugar
1 cup chopped pecans
1 cup coconut flakes
1/2 cup self-rising flour
1 stick melted butter
3 cups cooked, mashed sweet potatoes
1 cup granulated sugar
2 eggs beaten
1 tsp vanilla extract
1/2 tsp cinnamon
1/4 cup heavy cream

Preheat oven to 350 degrees. For topping, in a bowl combine brown sugar, nuts, coconut, flour and 1/4 cup melted butter. Stir together with fork and set aside. In a large bowl, stir together the sweet potatoes, sugar, eggs, vanilla extract, cinnamon and heavy cream. Spoon mixture into a large, greased casserole dish. Spread topping over mixture and bake for 20 to 30 minutes or until topping is golden brown.

French Onion Rice

Serves 4

1 cup chopped onion
8 tbsp butter
1 (10.75 oz) can beef broth
1 (10.75 oz) can condensed French onion soup
1 (4.5 oz) can mushroom pieces
1 cup uncooked white rice.

Preheat oven to 350 degrees. In saucepan over, medium heat, sauté onion in butter until almost tender. Remove from heat. Stir in broth, onion soup, mushrooms and uncooked rice. Pour into greased casserole dish. Bake for about 1 hour until done.

Hash Brown Bake

Serves 8

5 cups water
4 cups frozen hash browns
1 (7.6 oz) pkg Betty Crocker Butter and Herb Mashed Potatoes mix
1 stick butter, softened
4 ounces cream cheese, softened
1 cup cheddar cheese
1/2 cup sour cream
1/2 tsp garlic salt
1/2 tsp salt
1/2 tsp black pepper
2 cups canned fried onions

Preheat oven to 350 degrees. Bring water to a boil and add hash browns. Cook for 5 minutes and drain. Prepare mashed potatoes according to package instructions. In large bowl, mix together hash browns, mashed potatoes, butter, cream cheese, cheddar cheese, sour cream, garlic salt, salt and pepper. Spoon into greased 2-quart casserole. Bake for 25 to 35 minutes or until golden brown on top. Sprinkle onions on top and bake another 5 minutes.

Green Bean Casserole

Serves 6

3 tbsp butter
1/2 cup diced onions
2 cups canned green beans
1 (10 3/4 oz) can cream of chicken soup
1 (2.8 oz) can fried onions
Salt and pepper to taste

Preheat oven to 350 degrees. Melt butter in large skillet and sauté onions. Add green beans salt and pepper, and cream of chicken soup. Pour into greased 1 1/2 casserole dish

and bake for 20 minutes. Top casserole with fried onions and bake for an additional 10 minutes.

Red Rice

Serves 6

1 cup chopped onion
1 cup chopped green bell pepper
2 tbsp butter
1 cup diced Hillshire Farms sausage
1 (14.5 oz) can crushed tomatoes with juice
1 tbsp Texas Pete hot sauce
1 cup tomato sauce
1 cup water
3 chicken bouillon cubes, crushed
Salt and pepper to taste
1 cup uncooked white rice

Preheat oven to 350 degrees. In a saucepan over medium heat, sauté onion and bell pepper in butter. Add sausage and heat until mixture is slightly browned. Add tomatoes, hot sauce, tomato sauce, water and bouillon cubes. Season to taste. Stir in rice. Pour mixture into greased casserole dish and bake for 45 minutes.

Red Beans

Serves 8

1 pound dried red beans, rinsed
8 cups water
1/4 cup vegetable oil
1 cup chopped onion
1/2 cup chopped green bell pepper
1/2 cup chopped celery
1/4 cup fresh chopped parsley
1 tsp minced garlic
1/4 cup chopped green onion
1 tbsp Liquid Smoke
1 tbsp Creole seasoning
1/2 pound cubed boiled ham
1/2 pound smoked sausage into 1/4 inch diagonals

Combine the beans, water and vegetable oil in a large, heavy pot or Dutch oven over medium heat. Bring to boil, then reduce heat to medium-low and simmer, stirring occasionally, until beans are tender (about 1 hour). Add onions, bell pepper, celery, parsley, garlic, green onion, Liquid Smoke and seasoning. Stir to mix and cook on low heat for 30 minutes. Add ham and sausage. Continue cooking until mixture thickens. If

liquid doesn't thicken, mash some of the beans against the side of the pot with a spoon.
Serve hot over steamed white rice.