

3 8x8 Chicken Casseroles

2 cans cream of chicken soup	4 cups cooked chicken
1 ½ cup mayonnaise	2 cups chopped celery
1 tsp salt	2 small finely diced onions
2 TB fresh lemon juice	Potato chips or Ritz Crackers
2 small cans chopped water chestnuts	
2 cups cooked rice	
3 8x8 disposable pans	

Mix soup, mayonnaise, salt, and lemon juice. Add remaining ingredients and mix well. Top the casserole with potato chips or Ritz crackers. **Please just assemble the casserole and do not bake it.**

***** This is the original recipe doubled. It makes three (3) 8X8 casseroles.*****

Baked Spaghetti

2 cups canned diced tomatoes	2 small bay leaves
2 cups tomato sauce	1 ½ lb. ground beef, drained
1 cup water	8 oz. uncooked spaghetti
½ cup diced onions	1 cup grated cheddar cheese
½ cup diced green peppers	1 cup grated Monterey Jack cheese
2 cloves of chopped garlic	2 8x8 disposable pans
¼ cup chopped fresh parsley	
1 ½ teaspoon Italian seasoning	
1 ½ teaspoon salt	
1 ½ teaspoon sugar	

To make the sauce, in a stockpot, combine the tomatoes, tomato sauce, water, onions, peppers, garlic, parsley, seasonings, and bay leaves. Bring to a boil. Then reduce to simmer covered for 1 hour. Crumble the ground beef in a saucepan. Cook until no pink remains and drain grease. Add beef to sauce mixture. Simmer another 20 minutes. While the sauce simmers, cook pasta by the box directions. Cover the bottom of 2 8x8 containers with some sauce. Layer pasta, then half of the cheeses. Repeat layers ending with sauce. **Please just assemble this casserole and not bake it.**

Breakfast Quiche Makes 2 pies

2 regular pie crusts
1 lb. hot sausage thoroughly cooked and crumbled.
2 cups shredded sharp cheddar cheese
1 small yellow onion diced
6 eggs
1 cup half & half
1/2 teaspoon ground mustard
salt and pepper to taste

Preheat oven to 350°. Mix the cheese, onion and cooked sausage in a medium mixing bowl and then put half into each pie crust. Mix the eggs and half & half in a bowl with seasonings, and pour egg mixture half over toppings in each pie crust. Bake for 30 minutes. Keep in mind that the quiche should be firm but not thoroughly cooked at this point. Purchasers will receive instructions on how to finish baking.

QUICHE LORRAINE Makes 2 pies

2 regular frozen pie crusts	2 Tb. Melted butter
1 lb. bacon, fried until crisp and crumbled OR	1 Tb flour
1 lb. diced ham	Pinch of salt
2 cups of grated Swiss cheese	Pinch of nutmeg
6 eggs	
¾ cup of milk (2% or whole)	
¾ cup heavy cream	

Partially bake pie crusts. Cover crusts with tinfoil pressing into the form and fill with pie weights or a bag of uncooked beans to weigh the crust down. Bake in a 400° oven for 7 minutes. Carefully remove the beans or weights, prick the bottom of the crusts with a fork and continue baking 5 minutes more. The crusts should be brown but should be only partially cooked. Let cool for about 20 minutes. Change oven temp to 375.

Sprinkle half of the next two ingredients in the bottom of each cooled crust. Mix the remaining ingredients with a wire whisk until blended to make a custard. Pour half of the custard over each pie and bake in the 375° oven for 30 minutes. Refrigerate or freeze. Keep in mind that the quiche should be firm but not thoroughly cooked at this point. Purchasers will receive instructions on how to finish baking.