

## **Cabbage Casserole**

**Submitted by Fran Dunne**

2 c. Pepperidge Farm Herb Stuffing Mix  
1 stick butter or margarine  
4 c. shredded raw cabbage  
1 c. mayonnaise  
1 can cream of celery soup  
1 soup can milk  
Grated parmesan cheese, fresh or canned

Melt butter and blend stuffing mix until moistened. Sprinkle half of this mixture in greased casserole dish. Spread cabbage on top. Mix soup, mayonnaise and mix well and pour evenly over cabbage. Top with remaining half of stuffing mix. Sprinkle parmesan cheese over top. Bake uncovered at 350° for 45 minutes or until well browned and bubbly.

Variations: Put thinly sliced Vidalia onions on top of cabbage before adding sauce or add a little seasoning such as Knorr seasoning and garlic pepper over cabbage and onion.

## **Cheese Vegetable Casserole**

**Submitted by Carol Preston**

1 can cream of mushroom soup  
1 can (2.8oz. ) French fried onions  
1/3 c. sour cream  
1/2 c. shredded cheddar cheese  
1/4 tsp. ground black pepper  
1 bag (16 oz) frozen vegetables combination (broccoli, cauliflower, carrots). Thawed  
Stir soup, sour cream, pepper, vegetables, 2/3 c. onions and 1/4 c. cheese in 2 qt. casserole. Cover, bake at 350° for 40 min. or until vegetables are tender. Stir. Sprinkle remaining onions and cheese over vegetable mixture. Bake for 5 min. more.

## **Chili Pie Dip**

**Submitted by Faye Hayes**

8 oz. cream cheese  
1 can chili  
1 can Rotel tomatoes & green chilies  
Grated cheddar cheese  
In a pie pan, layer cream cheese, chili & Rotel. Top with cheddar cheese. Bake for 20 minutes at 350° oven. Serve with corn chips.