

Chicken Casserole

Submitted by Mrs. Lonnie Williamson

1 stick butter or oleo (melted)
1 pkg. Pepperidge Farm Herb Stuffing Mix
4 chicken breasts
1 can cream of celery soup
1 can cream of chicken soup

Cook chicken and save broth. Add the melted butter to stuffing mix and stir well. Add 1 can of chicken broth to each can of soup. In a casserole dish begin with layers of crumbs then chicken and then chicken soup. Add remaining crumbs for a top layer. Bake in 350 degrees for 30-35 minutes. Can be made ahead and refrigerated until time to serve.

Chicken Casserole

Submitted by Mrs. J. J. Fagan

1 can cream of chicken soup
2 c. chicken, boned and cooked
1 c. chopped celery
1 c. almonds
¼ c. chopped onions
½ c. mayonnaise
½ c. cracker crumbs
3 hard boiled eggs
½ tsp. salt
¼ tsp. pepper
1 Tbsp. lemon juice

Mix all ingredients. Crumble potato chips on top. Bake covered for 20 min. then uncover and bake for 15 min. Serves 6.

Eggplant Casserole

Submitted by I. S. Swain

2 eggplants
2 eggs
1 c. milk
½ stick margarine
1 c. grated cheddar cheese
10 soda crackers
Salt & pepper to taste

Peel and cook eggplant until tender. Drain and combine other ingredients. Melt margarine. Add cracker crumbs. Pour this mixture on top. Bake in a moderate oven until brown.

Ground Round Noodles

Submitted by Callie Mae Lee

1 lb. ground round
1 pkg. noodles, or macaroni cooked
1 chopped onion
1 can tomato sauce
Salt
Pepper
1 c. grated cheese

Brown in a skillet ground beef, chopped onion and tomato sauce. Add cooked noodles, salt, pepper and grated cheese. Cook and stir until cheese melts.