

Squash Casserole

Submitted by Andy Hambley

6 small squash
3 Tbsp oleo
1 c. grated cheese
1 egg beaten
¼ c. onion, chopped
½ c. milk
1 c. cracker crumbs

Cook, drain and mash squash. Add other ingredients and ¾ c. crumbs. Place in buttered dish. Top with remaining crumbs. Bake at 425 degrees 20-25 minutes.

Tuna Fish Casserole

Submitted by Lillian Drake

1 pkg. noodles
1 can mushroom soup
½ c. evaporated milk
1 can tuna
6 Tbsp. crumbs
1 green pepper (chopped)
½ c. milk
2 hard cooked eggs (chopped)
¼ lb. strong cheese

Cook noodles 10 minutes. Add all other ingredients. Cover with crumbs. Bake 35 min. at 350 degrees. Serves 6-7.

Cinnamon and nutmeg

Baked Chicken Salad

Submitted by Mrs. Gordon L. Groover

3 c. cubed cooked chicken or turkey
2 c. chopped celery
½ c. chopped toasted almonds
½ tsp. salt
2 Tbsp. grated onion
½ c. chopped green pepper
3 c. potato chips (crushed)
½ c. mayonnaise
2 Tbsp. chopped pimento
2 Tbsp. lemon juice
½ can cream of chicken soup (undiluted)
½ c. grated American cheese

Combine all ingredients except cheese and potato chips. Toss lightly and put in a 1 ½ qt. baking dish. Sprinkle cheese on top, then spread crushed potato chips over cheese and bake at 350 degrees for about 25 min. or until browned and heated through. Garnish with paprika and parsley if desired. Note: If salad dressing is used instead of mayonnaise omit lemon juice. Serves 8 to 10.