

WAYNE'S FAVORITE SQUASH CASSEROLE

1 pkg. Pepperidge Farms Herb Stuffing

2 cups boiled and drained squash

Chopped onion, boiled or sautéed to soften

1 can sliced water chestnuts

1 stick butter, melted

2 eggs, beaten (Wayne calls it “scrambled”)

Chopped Pimentos (optional)

1 can mushroom soup

Mix 1/2 stuffing mix with all other ingredients in mixing bowl. Place well-mixed ingredients in deep casserole dish. Spread remaining stuffing mix on top. Bake in 350° oven about 1 hour. One of Wayne's favorite memories is making this casserole with his mother.

ROSA'S FRESH GREEN BEANS FOR CANNING*

1 Gallon beans, broken up

2 Tbsp. salt

1 cup vinegar

2 Tbsp. sugar

7 cups of hot water

Boil 10 minutes. Place in jars and seal.

*We have found that adding a Tablespoon of Vinegar to a store-bought can of green beans and cooking well, will give a similar flavor to Moma's green beans.

CAROLYN'S FABULOUSLY FAMOUS TOMATO CASSEROLE

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|-----------------------------------------------|------------------------------|
| 2 large cans Tomatoes | 1/2 stack saltines, crumbled |
| 1 12-oz. package bacon | salt, to taste |
| 1 medium onion, chopped | black pepper, to taste |
| 1 2-cup pkg. Kraft grated mild cheddar cheese | |

Helpful hint from Carolyn: Open package of bacon and cut bacon slice slab into 1/4 inch wide pieces. Place in frying pan and fry this as you would scrambled eggs or sausage. This is a lot quicker and easier and not nearly as messy as frying and then crumbling the bacon!!!

While bacon pieces are frying, pour tomatoes into oblong casserole and chop while in casserole dish. Add chopped onion, drained bacon pieces, saltines, cheese, salt and pepper. Stir together in casserole dish. Bake in 350° to 400° oven for approximately 1 hour.

This dish is especially good with beans!

BRYAN'S FAVORITE CORN CASSEROLE

- 1 5-oz. Package Mahatma Saffron yellow rice
- 8 oz. package Velveeta cheese
- 1 can Green Giant Niblets Corn, drained
- 1 can Campbell's Cream of Celery Soup, undiluted

Prepare rice according to package directions. When cooked, add Velveeta cheese, cut into chunks. Cover pan, allowing cheese to start melting. Add drained corn and soup. Mix well, and put into baking dish. Bake at 350° for 30 minutes (just until heated through and bubbly).

This dish can be started the night before, placed in casserole and refrigerated until the next day. Cooking time would be 1 hour when mixture is cold.

WAYNE'S CLASSIC "TEXAS TATERS"

(His contribution from his "tour of duty" in Dalton, GA)

- 1 package Ore Ida frozen Hash Brown Potatoes, thoroughly thawed
- 1 stick butter, melted
- 1 medium onion, chopped
- 2 cans Cream of Chicken soup
- 8 oz. carton sour cream
- Salt & Pepper, to taste

Mix above ingredients together – put in oblong casserole dish.

Topping:

- 1 stack crushed Ritz crackers
- 1 stick melted butter

Place topping on casserole and bake at 325° to 350° for 1 hour or until golden brown and bubbly. Makes 1 large serving!