

Corned Beef Casserole

1 can corned beef	1 can milk
¼ pound American cheese	1 small onion, sliced
1 can Cream of Chicken Soup	4 ounces noodles
Bread crumbs, dotted with butter, over the top.	

Mix ingredients together. Bake 1 hour at 350°F.

Tuna or Chicken Casserole

1 can (10½ ounces) Condensed Cream of Vegetable Soup	1 can (7 ounces) tuna, drained
½ cup milk	2 tablespoons diced pimento
2 cups cooked noodles	2 tablespoons chopped parsley
	2 tablespoons buttered bread crumbs

Blend soup and milk. Add noodles, tuna, pimento, and parsley. Pour into 1½ quart casserole; top with crumbs. Bake in 350°F oven for 30 minutes or until hot and bubbling. 4 servings.

Variations: Substitute 1 can (5 ounces) boned chicken for tuna. Use cheddar cheese, cream of celery, mushroom, or chicken soup in place of cream of vegetable soup.

Baked Macaroni and Cheese

1 package (8 ounces) elbow macaroni	1 large tomato, thickly sliced
¼ cup butter or oleo	1/8 teaspoon pepper
¼ cup all purpose flour	2 cups milk
1 teaspoon salt	2 cups cheddar cheese, grated

Preheat oven to 375°F. Cook macaroni as package label directs; drain. Meanwhile, melt butter in medium saucepan. Remove from heat. Stir in flour, salt, and pepper until smooth. Gradually stir in milk. Bring to boiling, stirring. Reduce heat, and simmer mixture 1 minute. Remove from heat. Stir in 1½ cups of cheese and the macaroni. Pour into a 1½ quart, shallow casserole. Arrange tomato slices over top. Sprinkle remaining cheese over top. Bake 15 minutes, or until cheese is golden brown.

Pork Chop Casserole

Brown 4 pork chops. Cover with ½ cup uncooked rice (not Minute). Cover with one #2 can stewed tomatoes (with onion, peppers and celery) and ½ can water. Bake 1 hour at 325°F.