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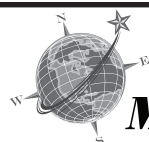


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**Kitchen Chatter**

by Nancy Winfrey



These easy dinner casserole recipes will warm you right up.

**SEAFOOD CASSEROLE**

This is a recipe that was given to my granddaughter, Nancy Hudson, by a friend in Aurora. ENJOY!

- 1 package (8-oz.) egg noodles
- 1 carton (8-oz.) sour cream
- 1 can (10-3/4 oz.) cream of mushroom soup
- 1/4 cup thinly sliced green onions
- 1/4 cup ripe olives, well drained and sliced
- 2 generous cups grated Cheddar cheese
- 1/2 to 1 pound shrimp, cleaned and cooked
- 1/8 teaspoon pepper

Cook the noodles according to directions on package - drain well. Toss the noodles with the green onions, ripe olives and pepper. Chop shrimp into pieces and add to the noodle mixture and toss gently. Combine the mushroom soup and sour cream and blend. Then add to the noodle mixture and mix well. Stir in 1 cup of the grated cheese and mix well. Place mixture into a generously buttered 9x13x2-inch baking dish and sprinkle remaining cheese evenly over the top. Place in oven and bake at 350 degrees for about 20 minutes or until bubbly hot. NOTE: If desired, scallops or chicken can be substituted for the shrimp and cream of chicken soup can be substituted for the cream of mushroom soup.

**HAM & CHEESE CASSEROLE**

- 1 pound lean ham, ground
- 1 cup sharp Cheddar cheese, grated
- 1 package (6-oz.) egg noodles
- 1 medium green pepper, finely chopped
- 1 can cream of mushroom soup
- 2-1/2 soup cans of milk

Combine all above ingredients and blend well. Place mixture in baking dish and bake in 350 degree oven for about 1 hour.

**GREAT CHICKEN CASSEROLE**

- 1-1/2 cups cooked chicken, chopped
- 1 can cream of chicken soup
- 2 tablespoons minced onions
- 1/2 cup blanched almonds
- 1 cup finely chopped celery
- 1/2 cup mayonnaise
- 1/2 teaspoon pepper
- 1 teaspoon lemon juice
- 1/2 cup crushed saltine crackers
- 3 hard cooked eggs, chopped
- 1 cup grated sharp Cheddar cheese
- Potato chips, coarsely crushed

Combine the chicken, chicken soup, onions, celery and almonds and blend. Add the mayonnaise, pepper, lemon juice, cracker crumbs and chopped eggs and blend well. Place mixture in bowl, cover and place in refrigerator for several hours or overnight so flavors will blend. When ready to serve, place mixture in a well buttered baking dish and sprinkle with the grated cheese and top with a generous layer of crushed potato chips. Bake in 350 degree oven for about 40 minutes.

**BAKED LIVER & ONION CASSEROLE**

- 1 pound thinly sliced calves liver
- 4 slices bacon
- 1 generous cup of Vidalia onions, chopped or thinly sliced
- 3 tablespoons all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup water

Cover slices liver with boiling water and let stand a few minutes. Drain well. Place 2 slices of the bacon in a casserole. Dust the liver slices generously in the flour and sprinkle with salt and place on top of the bacon, alternately with the onions. Place remaining slices of bacon on top and remaining liver and onions, cover with water and sprinkle with pepper. Cover and bake in 350 degree oven for at least 40 minutes or until very tender. Serves 4.

**BAKED SHRIMP WITH BISCUIT TOPPING**

- 1-1/2 to 2 pounds shrimp, cleaned
- 1 large Vidalia onion (or other sweet onion) finely chopped
- 4 tablespoons bacon drippings or vegetable oil
- 4 tablespoons all-purpose flour
- 1 can (No. 2) tomatoes, broken up and undrained
- 1 large green pepper, finely chopped
- 1-1/2 cups finely chopped celery
- 1 tablespoon Worcestershire sauce
- Pinch of salt
- Baking Powder Biscuits (recipe follows)

Cook the tomatoes until liquid is reduced. Place the bacon drippings or oil in a large skillet, add the onions and cook and stir until tender. Stir in the flour and then add the tomatoes, peppers and celery. Cook mixture until peppers and celery are tender. Add the shrimp to the sauce and cook for 20 minutes. Place mixture in a 9x13x2-inch baking dish and cover with small baking powder biscuits. Bake in 450 degree oven until biscuits are cooked. Serves 6.

**ONION CORNBREAD**

- 1 package (1/2 lb.) cornbread mix
- 1 egg
- 1 tablespoon butter
- 2 tablespoons milk
- 1 cup canned cream-style corn
- 1 large Vidalia or other sweet onion, finely chopped
- 1/2 cup sour cream
- 1/2 cup grated sharp Cheddar cheese

Combine the cornbread mix with the egg, butter, milk and corn and blend well. Place batter into a well greased 8x8x2-inch pan and spread the sour cream on top and sprinkle the chopped onions evenly over all. Sprinkle the top with the grated cheese. Bake in 425 degree oven for 35 minutes.

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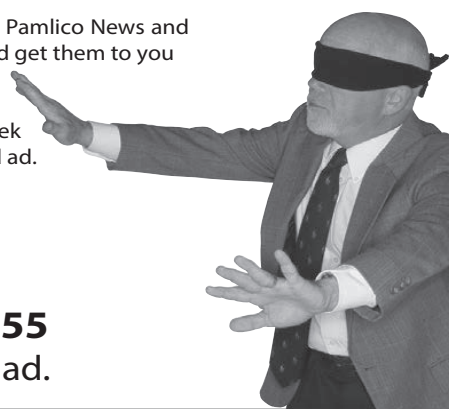
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