

Swiss Corn Bake

1-16 ounce package frozen whole kernel corn
2 beaten eggs
1 1/2 cups of shredded processed Swiss cheese
2-5 ounce cans of evaporated milk
1/4 cup finely chopped onion
1/4 to 1/2 teaspoon of salt
dash of pepper
3/4 cup of soft, whole wheat or white bread crumbs
2 tablespoons of margarine or butter, melted
Red sweet pepper rings

In a medium mixing bowl combine the eggs, 1 cup of the cheese, evaporated milk, onion, salt and pepper. Stir in the cooked, drained corn now you turn the mixture into an 8-inch round baking dish or a 9-inch quiche dish. Place the dish on a baking sheet, bake in a 350 oven for 20 minutes. Toss the bread crumbs with the remaining cheese and margarine or butter, sprinkle the mixture in a ring over the corn mixture, bake 5 to 10 minutes more until golden and bubbly. Let stand 5 minutes and top with sweet peppers for garnish. Serves 8.



Dee Klein

Squash Casserole

2 cups squash, cooked, drained and mashed
2 cups shredded extra sharp cheddar cheese
2 cups bread crumbs
1 medium onion, chopped
1 stick margarine or butter
1 can cream of mushroom soup, undiluted

Mix all ingredients. Pour into buttered casserole dish. Sprinkle extra bread crumbs on top and dot with margarine. Bake at 350 degrees for 30 minutes or until set. Serves 4-6.



LaVerne Edge

Broccoli Cornbread

2 boxes Jiffy cornbread mix
4 eggs
1 stick butter or margarine
12 (or 16) ounces cottage cheese (small curd)
10 ounces frozen broccoli
1 onion, chopped
2 teaspoon oil

Brown onion in oil. Mix Jiffy with eggs, add cottage cheese, onions and oil. Cook broccoli, drain & add to mixture. (I stick mine in the microwave. That way there's no extra water. I also chop the broccoli so the pieces won't be too large.) Melt butter in 9-by-13-inch pan, add other ingredients. Bake at 450° for 15-20 minutes or until golden brown.



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