

## Ham and Broccoli Bake

- 2 20-ounce packages frozen cut broccoli
- 1 large onion, chopped (1 cup)
- ¼ cup butter or margarine
- 2 10¾-ounce cans condensed cream of mushroom soup
- 2 10¾-ounce cans condensed cream of celery soup
- 2 soup cans milk (2½ cups)
- 2 cups shredded sharp American cheese (8 ounces)
- 6 cups cubed fully cooked ham
- 4 cups quick-cooking rice
- 1 tablespoon Worcestershire sauce

Cook frozen broccoli according to package directions; drain well. In saucepan cook onion in butter or margarine till tender but not brown.

In a large mixing bowl stir together mushroom soup, celery soup, milk, and cheese. Add drained broccoli, cooked onion, ham, uncooked rice, and Worcestershire sauce; mix well. Divide mixture between two 2½-quart casseroles.

Bake, covered, at 350° till rice is done, 45 to 50 minutes. Garnish each with a sprig of watercress, if desired. Makes 2 casseroles, 10 servings each.

## Peppy Lasagna

- 1 pound bulk Italian sausage
- ½ cup chopped onion
- ½ cup chopped celery
- ½ cup chopped carrot
- 1 16-ounce can tomatoes, cut up
- 1 6-ounce can tomato paste
- 1 teaspoon sugar
- ½ teaspoon dried oregano, crushed
- 10 ounces lasagna noodles
- 2 beaten eggs
- 2 cups ricotta or cream-style cottage cheese (16 ounces)
- ½ cup grated Parmesan cheese
- 2 tablespoons snipped parsley
- 16 ounces mozzarella cheese, thinly sliced

In a large skillet cook sausage, onion, celery, and carrot till meat is lightly browned. Drain off excess fat. Stir in tomatoes, tomato paste, sugar, oregano, 1 teaspoon salt, and ¼ teaspoon pepper. Simmer, uncovered, for 20 minutes, stirring occasionally.

Meanwhile, cook lasagna noodles according to package directions; drain well. Combine eggs, ricotta, Parmesan cheese, parsley, and ¼ teaspoon pepper.

Arrange *half* the lasagna noodles in a greased 13x9x2-inch baking dish. Spread with *half* the cheese filling; add *half* the mozzarella cheese and *half* the meat sauce. Repeat layers. Bake, uncovered, at 375° till bubbly, about 40 minutes. Let stand 10 to 15 minutes. Makes 12 servings.

## Sausage au Gratin

- 4 pounds potatoes (12 medium)
- 2 8-ounce jars cheese spread
- 2 cups dairy sour cream
- 2 tablespoons instant minced onion
- 1 tablespoon dried parsley flakes
- 1 12-ounce package fully cooked smoked sausage links, sliced
- 1½ cups soft bread crumbs
- 1 tablespoon melted butter
- ¼ teaspoon paprika

In covered kettle cook potatoes in boiling salted water to cover till tender, about 30 minutes. Drain and cool. When cool enough to handle, peel and slice potatoes.

Meanwhile, in a large bowl blend together cheese spread and sour cream. Stir in instant minced onion, parsley flakes, and 1 teaspoon salt. Fold in sliced potatoes and sliced sausages. Turn into a 13x9x2-inch baking dish. Bake, uncovered, at 350° for 40 to 45 minutes.

Toss together bread crumbs, melted butter, and paprika. Sprinkle atop casserole. Bake till lightly browned, about 10 minutes longer. Makes 12 servings.