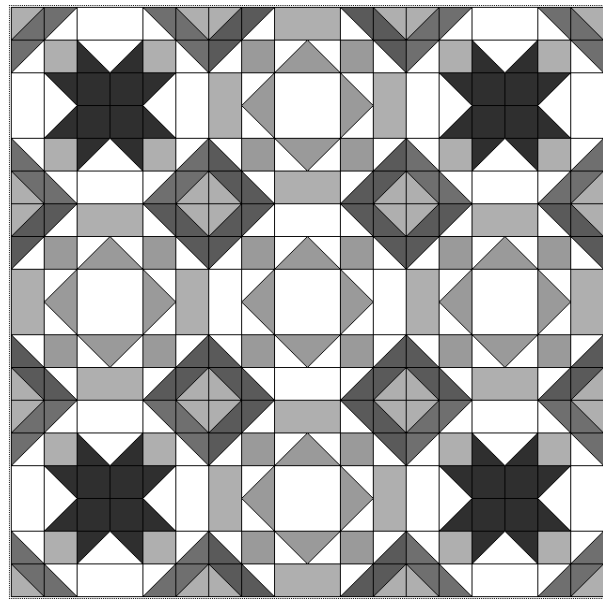
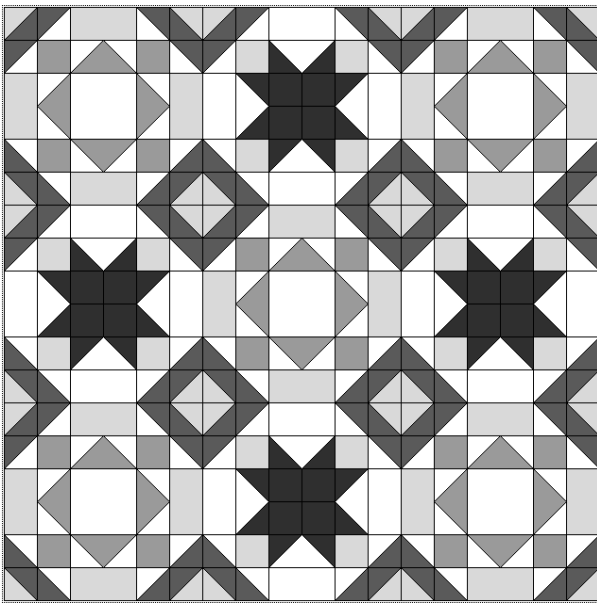
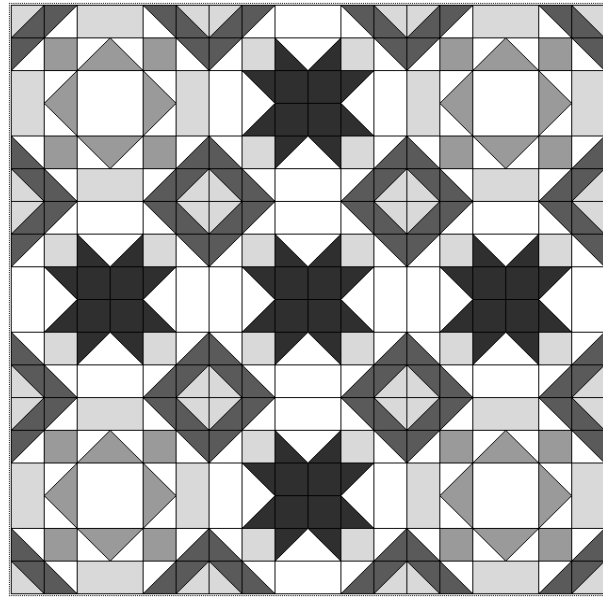
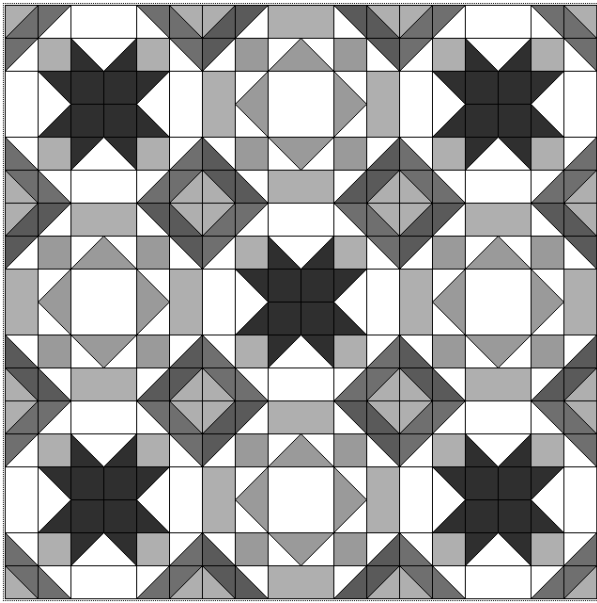


Spring – SPRING FLING

Just for fun, try these layout options!



TRY THIS:

My favorite spring casserole: Baked spaghetti

This is my favorite family recipe just perfect for guild meeting pot luck suppers or mid-week meals. It can be prepared in less than 30 minutes, freezes beautifully and the best part is, it makes two full casseroles – one for now and one to freeze for another day when you need the extra time to quilt! But most of all, it is just unbelievably delicious!

1 cup frozen chopped onion
1 TBL butter
1 can (28 ounces) tomatoes with liquid cut up
1 can (4 ounces) mushroom pieces, drained
1 can (2¼ ounces) sliced ripe olives, drained (optional)
2 tsps dried oregano
1 pound ground beef, browned and drained
1 pound box spaghetti, cooked and drained
2 cups shredded cheddar cheese
1 can (10¾ ounces) condensed cream of mushroom soup, undiluted
¼ cup water
½ cup grated Parmesan cheese

In large skillet, sauté onion and butter until tender. Add tomatoes, mushrooms, olives and oregano. Add browned ground beef. Simmer, uncovered for 10 minutes. (*NOTE: To make 2 separate dishes from these ingredients, divide everything equally into 2 – 9" x 9" pans.*) Spray 9" x 13" flat casserole dish with non-stick vegetable spray. Place half of the spaghetti in bottom of baking dish. Top with half of the liquid/meat mixture. Sprinkle with 1 cup of cheddar cheese. Repeat layers. Mix the soup and water until smooth; pour over casserole. Sprinkle with Parmesan cheese. Bake uncovered at 350 degrees for 30-40 minutes, or until heated through. Yield: 12 servings.

Serve with steamed vegetables such as broccoli or buttery carrots and crusty French bread for a fabulous spring meal in a jiffy!