

BREAKFAST CASSEROLE

6 slices white bread
2 c. shredded Cheddar cheese
2 c. shredded Jack cheese
1 lb. sausage, cooked and drained
6 oz. can diced green chilies
6 eggs
2 c. milk
2 tsp. salt
1/2 tsp. paprika
1 tsp. oregano
1/2 tsp. pepper
1/2 tsp. garlic powder
1/4 tsp. dry mustard

Butter one side of bread and place face down in 9 x 13 inch dish. Sprinkle with both cheeses and sausage. Top with drained green chilies. In separate bowl, beat eggs, milk, and seasonings. Pour over cheese mixture; cover with foil and chill overnight. Bake, uncovered, at 325 degrees for 50 minutes. Let stand 10 minutes before serving.

HASH BROWN CASSEROLE

1 cup onion, diced
1/4 lb. (1 stick) butter, thinly sliced
1 (8 oz.) container sour cream or plain yogurt (optional)
1 (8 oz.) pkg. Kraft Cracker Barrel sharp cheese
1 can Cream of Chicken soup
1 (2 lb.) bag frozen hash brown potatoes, thawed
1/2 to 1 cup potato chips or corn flakes

Stir together well the diced onion, sour cream or yogurt, grated cheese, thinly sliced butter, and Cream of Chicken soup. Add the hash browns and mix well. Spread this mixture evenly in a casserole dish and top with crushed chips or corn flakes. Bake at 350°F 1 to 1 1/2 hours. Makes 8 to 12 servings.

PRALINE BRUNCH TOAST

8 eggs
1 1/2 c. milk
1/2 c. plus 1 tbsp. brown sugar
2 tsp. vanilla
8 slices French or Italian bread, cut 3/4 inch thick
1/4 c. butter
1/4 c. maple syrup
1/2 c. chopped pecans

Thoroughly blend eggs, milk, 1 tablespoon brown sugar and vanilla. Pour half of egg mixture into 9x13 inch baking dish. Place bread slices in mixture. Pour remaining egg mixture over bread. Cover and refrigerate several hours or overnight.

Preheat oven to 350 degrees. Remove bread from baking dish and set aside.

Place 1/4 cup butter in 9x13 inch baking dish and put in oven until butter melts. Stir in 1/2 cup brown sugar and syrup. Sprinkle with pecans. Carefully place reserved bread slices on nuts. Pour any remaining egg mixture over bread. Bake uncovered until puffed and lightly brown, 30-35 minutes. Invert slices to serve.

FRUITED TAPIOCA PUDDING

1 sm. vanilla tapioca pudding
1 sm. vanilla pudding, not instant
2 cans mandarin oranges
1 lg. can lite fruit chunks
1 lg. can pineapple tidbits

Mix pudding and tapioca powder together. Add 3 cups fruit juice only. Cook over medium heat until boils. Remove from heat and let cool (30 minutes) stirring every 5 minutes (to help cool). Add drained fruit (pour off any excess juice). Mix together and refrigerate. Add banana slices (coated in orange juice) and maraschino cherry slices on top.

GRAPE SALAD

4 lbs green or red seedless grapes cut in half and spread into a 9x13 dish.

Dressing:

8 oz. cream cheese softened
8 oz. sour cream
1/2 c. sugar
1/2 tsp. vanilla

Topping:

1 c. sugar in the raw (you can use brown sugar or brownulated sugar)
1 c. chopped nuts; pecans or walnuts are best.
Mix all of the dressing ingredients until smooth and spread over grapes. You can have as many layers as you want. Sprinkle topping ingredients over all.

HAM SALAD SPREAD

INGREDIENTS:

3 cups ground fully cooked ham	2 teaspoons sweet pickle relish
1 hard-cooked egg, chopped	3/4 cup mayonnaise
2 tablespoons finely chopped celery	1 tablespoon prepared mustard
2 teaspoons finely chopped onion	Assorted crackers

DIRECTIONS:

1. In a bowl, combine the first five ingredients. Combine mayonnaise and mustard; add to ham mixture and mix well. Refrigerate until serving. Serve with crackers

CHICKEN SALAD SANDWICHES

1 c. finely chopped cooked chicken
1/4 c. finely chopped celery
2 hard cooked eggs, chopped
2 tbsp. sweet pickle relish
1/4 tsp. salt
Dash of black pepper
1/3 c. mayonnaise
3 tbsp. softened butter
Sandwich bread or mini croissants

Combine first 6 ingredients. Spread softened butter on bread, then spread salad mixture on bread and cut into desired shapes. Chill in covered container until ready to serve.