

# Bethel Cookbook

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## Memaw's Favorite Macaroni and Cheese

2 qt water  
½ stick butter  
1 large box noodles  
1 can can milk  
1 lb cheese (more or less)

Bring 2 qt water to a boil. Pour in box of macaroni and boil for 9 minutes. Pour off excess water. Do not drain. Add cheese, milk and butter. Mix together and cover for 2 minutes.

*Memaw Abbott*

## Macaroni and Tomatoes

1 box macaroni  
½ stick butter  
1 qt. tomatoes  
1 lb cheese more or less

Bring 2 qt. water to a boil. Pour in macaroni and boil for 9 minutes. Pour off excess water. Do not drain. Add milk, cheese, and butter. Mix and cover for 2 minutes.

*Judy Abbott (ask about directions)*

## Squash Casserole

1 lb (approx.) fresh yellow neck squash  
2 carrots grated  
1 pkg. Pepperidge farm stuffing  
1 8oz sour cream  
½ stick butter (approx.)  
1 can cream of chicken soup  
1 med onion  
1 8oz shredded cheddar cheese

Slice squash and cook. Chop onion, grate carrots, and mix together with cream of chicken soup and squash. Melt butter in pan and mix in pepperidge farm stuffing. Layer bottom of casserole with pepperidge farm stuffing. Add squash, carrot and sauce mixture. Cover with remaining stuffing and shredded cheese. Bake at 350° approx 35 to 40 minutes.

*Barbara Stiles*

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## Zesty Vegetarian Lasagna (Microwave)

3 cups sliced zucchini	1 cup chopped green pepper
2 cups sliced fresh mushrooms	1 cup finely chopped carrots
½ cup chopped onion	1 cup finely chopped celery
3 cloves garlic, minced	

Place above in 3 qt. casserole. Cook covered on full power for 12-14 minutes or until vegetables are crisp-tender. Stir twice during cooking time.

Add:

1 16oz can tomatoes, drained and cut up	1 12oz can tomato paste
¼ cup snipped parsley	2 bay leaves
½ tsp. salt	1 tsp. sugar
1 ½ tsp. Italian seasonings	¼ tsp. pepper

Cook covered on full power 7-10 minutes or until boiling. Stir halfway through cooking time. Continue cooking covered on cook level 4 for 9-12 minutes or until mixture simmers and flavors are blended. Remove bay leaves.

Blend 15oz ricotta cheese, 1 egg and ½ cup parmesan cheese. Layer one half of each of cooked noodles, ricotta cheese mixture, vegetable sauce and 2 cups (8 oz) shredded mozzarella cheese in 2 qt dish. Repeat layers ending with sauce. Reserve remaining cheese. Cover loosely with plastic wrap. heat covered on full power for 13-16 minutes. Cover with remaining Mozzarella cheese and remaining ¼ cup Parmesan cheese. Let stand covered for 10 minutes before serving. (Noodles used are lasagna type [8 oz dry]).

*Angela Biven*

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## Broccoli Casserole

2 pkg. frozen chopped broccoli      1 can mushroom soup  
1 cup mayonaise                      1 cup grated sharp cheese  
2 eggs beaten

Cook broccoli in boiling salted water for 5 min. Drain. Mix soup, mayonaise, sharp cheese and eggs. Fold in broccoli. Put in buttered casserole dish. Top with cheese cracker crumbs. Bake at 350° for 45 to 55 minutes.

*Judy Abbott*

## Cabbage Pie

Cook cabbage about 15 minutes. Add dumplings. Before adding dumplings, add 1 cup milk, butter, salt, bring to a boil.

Dumplings:

2 cups flour                              ¾ cup boiling water  
¼ cup shortening

Roll into balls - roll out.

*Judy Abbott*

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## Vegetable Lasagna

- 1 8oz pkg. Lasagna Noodles, (9 noodles), cooked according to directions on box
- 1 16oz Ricotta Light Cheese
- 2 cups Non-Fat Mozzarella cheese
- 2 carrots, grated
- 1 medium onion, chopped
- ½ each, Red, Yellow, and Green Bell Pepper, sliced into thin slices.
- 1 Zucchini Squash, sliced thin
- 3 small Yellow Squash, sliced thin
- 1 10oz chopped broccoli, thawed and drained
- 2 stalks celery, sliced into thin strips
- ½ cup water, salt and pepper to taste
- 1 Tbsp. Italian Spice
- 1 large can tomato sauce

Spray a 13" x 9" x 2" glass baking dish with Pam. Place 3 cooked noodles in bottom of dish. Mix Ricotta cheese, salt and pepper and spread half on top of noodles. In a covered non-stick skillet, steam all the veggies with ½ cup water and Italian spice. Drain veggies good and place 1/3 veggies on top of Ricotta cheese. Sprinkle 1/3 of Mozzarella cheese on top of veggies along with tomato sauce. keep layering till all ingredients are gone. Bake at 350° for 30 minutes. Take out of oven and add rest of Mozzarella cheese and continue baking for 15-20 minutes just till cheese is melted.

Yields 12 servings = 2 breads, 2 proteins and unlimited veggies.

*Nancy Stiles*

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## Four Bean Casserole

1 can lima beans  
1 can kidney beans  
1 can pork and beans  
1 can butter beans  
12 oz. bacon, diced and fried

1 to 2 large onion, chopped and fried  
1/3 cup vinegar  
1 Tbsp. dry mustard  
3/4 cup brown sugar

Cook together bacon, onion, vinegar, brown sugar and mustard. Simmer for 20 minutes. Add all the beans. Bake in large casserole dish for 1 to 2 hours at 325°. (First hour cook covered, 2nd hour uncovered)

*Estelle Leonard, submitted by Barbara Stiles*

## Vegetable Squares

2 pkg. crescent rolls  
1 cup mayonaise  
4 cups finely chopped vegetables (carrots, broccoli, green pepper, couliflower, onion, ripe olives)

2 8oz pkg. cream cheese  
1 pkg. Hidden Valley Dressing mix

Line 10" x 15" pan with crescent rolls. Press together. Bake at 350° fore 10-12 minutes. Spread cream cheese mixture on top. Sprinkle vegetables on top and press into cream cheese mixture. Refrigerate overnight. Cut in squares.

*Angela Biven*

## Eggplant Casserole

1 Medium Eggplant, dice. Cook in salt water till done. Drain well. Mash.

1/2 cup Bread Crumbs  
3 eggs - beaten

1 cup grated cheese

Mix all four together, top with cheese. Bake 30 minutes at 350°.

*Susan Holzworth*

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## Sweet Potatoes with Topping

3 cups cooked-mashed sweet potatoes  
1 cup sugar  
1 tsp. vanilla and lemon extract

2 eggs  
½ cup evaporated milk

Combine all ingredients and pour in 8" x 12" x 2" casserole dish. Sprinkle with topping.

### **Topping:**

1/3 cup butter  
1/3 cup flour

2/3 cup brown sugar  
1 cup chopped pecans

Cut butter into sugar and flour. Add nuts. Sprinkle over top of potato mixture. Bake at 350° for 30 minutes.

*Nancy Quaney*

## Zucchini Bake

1 can Campbells creamy chicken and mushroom soup  
½ cup sour cream  
4 cups cooked zucchini, slice before cooking  
1 cup shredded carrots  
¼ cup finely chopped onion  
2 cups stove top mix  
¼ cup butter or oleo, melted

In 2 qt. shallow baking dish (12" x 8" x 2"), combine all ingredients except stuffing mix and butter. Toss stuffing mix with melted butter, spoon over vegetable mix. Bake at 350° for 30 minutes. Makes about six cups.

*Ida Hankinson*

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## Sweet Potato/Apple Casserole

2 16oz can cut sweet potato                      1 can apple pie filling

Drain potatoes. Mix in casserole dish with apple pie filling. Top with ½ cup sugar and cinnamon and several pats of oleo. Heat till hot in 375° oven.

*Faye Callaway*

## Potato - Onion Casserole

Peel and slice 6 medium potatoes. Peel and slice 3 medium onion. Layer in casserole dish with \*pats of oleo, salt and pepper. Bake in 375° oven for 45 minutes. Cover dish with aluminum foil. (\*1 stick oleo per layer.)

*Faye Callaway*

## Jalapeno Corn

2 cans Shoe Peg corn                              8 oz cream cheese  
6 Tbsp. margarine                                  1-3 chopped Jalapeno peppers

Combine all ingredients in a casserole dish. Heat in 350° oven for 15 minutes. This dish only needs to be "melted" to be ready to serve.

*Jennifer Tucker*

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## Corn Pudding

2 cups cream corn (canned, frozen or fresh)      4 eggs, well beaten  
3 Tbsp. melted butter      4 Tbsp. flour  
Salt to taste      3 cups milk

Mix flour, corn, salt, melted butter. Add beaten eggs and milk to corn mixture. Pour into a casserole, set into a pan of warm water in center of oven, and bake at 350° for 45 or 50 minutes. Stir from bottom every 15 minutes.

*Effie M. Scott*

## Squash Casserole

3 cups yellow squash, slice, cook, drain, and mash  
Melt 1 stick oleo in saucepan

Add:

1 onion chopped fine  
1 medium bell pepper chopped  
½ cup chopped celery

Saute until lightly done.

Add 3 eggs.

Mix all well. Pour into buttered casserole. Top with 1 cup grated cheese. Place ½ cup cracker crumbs on cheese. Dribble melted butter over top. Bake at 350° until bubbling and brown.

*Peggy Proctor*



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## Broccoli Rice Casserole

2 cups cooked rice (not instant)      1 soup can milk  
3 Tbsp. butter      1 can cheddar soup  
1 box frozen chopped broccoli      1 cup chopped onion  
1 can cream of chicken soup      1 cup chopped celery  
Salt and pepper

While broccoli is thawing in 1 xup of boiling water, Saute onion and celery in butter. Add soups and milk to onions and celery. Simmer a minute or so, then add broccoli to rice and seasonings. Place in 3 qt. casserole. Bake 30-40 minutes at 350°.

*Mary Brown*

## Broccoli Casserole

1 Large bag broccoli      1 cup grated cheddar cheese  
1 can cream of celery/chicken soup/mushroom  
1 medium chopped onion      2 eggs (beaten)  
1 cup mayonaise

Optional: 1 package specialty rice, (Broccoli-cheese, etc.), placed on bottom of casserole then 4 boneless, skinless chicken breasts placed on top of rice and pour broccoli mixture on top and bake.

Mix above and place into glass casserole dish. Place Ritz Crackers crumbled on top. Drizzle with melted butter and bake at 375° for 45 minutes.

*Nancy Stiles*