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Old Fashion Comfort Food Casserole Recipes

In today's society with all the worries about jobs, finances, etc most families are trying to cut back on spending everywhere they can. One of the areas where many families are cutting back is on eating out and the food budget. Casseroles to the rescue. Casseroles are inexpensive to make, feed several, and they are comfort foods. Here is a variety of old-fashion casserole recipes for you to choose from. Try our Beef and Rice Hot Dish, Turkey Noodle Casserole, or Tamale Pie. Surely one will be a big hit with your family.

BEEF AND RICE HOT DISH

1 lb hamburger meat

1 med onion, chopped

1/2 cup chopped green pepper

1/2 tsp salt



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pinch pepper

1 1/2 cups uncooked instant rice

1 can (14 1/2 oz) stewed tomatoes

1 can (8 oz) tomato sauce

1 1/2 cups hot water

1 tsp prepared mustard

In a large skillet, brown hamburger meat and drain. Add onion, green pepper, salt and pepper to skillet and cook over medium heat until vegetables are tender. Add remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 10 minutes. Serves 4.

TURKEY NOODLE CASSEROLE

2 cups cooked, drained noodles

1 tbsp margarine, melted

5 tbsp grated Parmesan



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4 to 5 slices cooked turkey

1 cup milk

1 cup shredded Cheddar cheese

Mix noodles, margarine, and half of the Parmesan cheese. Pour into a greased baking dish. Top mixture with turkey slices. In saucepan, heat milk and Cheddar cheese until cheese melts. Pour over turkey and top with remaining Parmesan. Bake at 350 degrees for 40 minutes.

TAMALE PIE

2 lb hamburger meat

2 medium onions, chopped

1 tbsp chili powder

1 bell pepper, chopped

1 cup vegetable oil



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2 tsp red pepper

1 1/2 tsp salt

1 can whole kernel corn

1 can diced tomatoes

2 cups corn meal

1 cup milk

3 eggs

In a large skillet, brown hamburger meat in oil with onions, chili powder, bell pepper, red pepper and salt. Do not drain. When meat is brown, add corn and tomatoes. In a large bowl, mix corn meal, milk, and eggs. Add skillet mixture and mix well. Bake in a greased 9 x 13-inch baking pan for 30 minutes or until done at 375 degrees.

Enjoy!

Grandma Linda shares her vintage recipe collection on her blog at <http://grandmasvintagerecipe.blogspot.com>

Recipes from The Weekend Chef (<http://theweekendchef.com>)



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