

Sally's Southern Cooking

Menu, February 22, 2010

Shrimp & Noodle Casserole

Creamed Potatoes
Orange Carrots
Bean Salad
Cherry Ice Box Pie

Tablescape: St. Patricks Day theme with green and white colors. Set a Milk Glass vase in center of table with green shamrocks. Use a white tablecloth with green placemats. These beautiful colors remind us that spring and Easter are on the way.

Shrimp and Noodle Casserole

1/2 lb. boiled shrimp, chopped
1 bag rice, cooked (Boil in the Bag Rice)
1 can cream of shrimp soup
1/2 cup milk
1 egg, beaten
1/2 cup chopped green onions
4 oz. sliced mushrooms (or 1 jar)
1/2 teaspoon thyme
1/2 teaspoon red pepper
1/2 cup cracker crumbs (or potatoe chips)

Cook shrimp, peel and chop. Cook rice and drain. Add soup, milk, egg, mushrooms, onion, salt and pepper, thyme and stir well. Pour into greased 2 quart casserole dish. Sprinkle with cracker crumbs and bake 30 minutes.

Orange Carrots

1 bag small carrots

Bring to a boil and add 1 tablespoon butter. Add carrots, bring back to boil and turn to medium heat. Cook until carrots are tender, drain water, add 2 tablespoons honey, juice of 1 fresh orange or 2 tablespoon orange juice.

Creamed Potatoes

Peel 1 large potatoe (chopped)

In boiling water add chopped potatoe. Sprinkle with salt bring back to a boil then reduce to medium and cook until tender. Drain. Mash potatoe up with fork adding 1 tablespoon butter, 2 tablespoon milk, salt and pepper to season.

Bean Salad

1 can green beans, drained
1 can kidney beans, drained
1 can peas, drained
1 bell pepper, chopped
1 medium onion, chopped
1 small jar pimentoe
1/2 cup salad oil
1 cup vinegar
1/2 cup sugar
2 tablespoon water
2 cups chopped celery
1/2 teaspoon salt

Mix first 6 ingredients together. Mix salad oil, vinegar, sugar, water, salt and pour over first 6 ingredients. Refrigerate overnight. Drain off most of dressing before serving.

Cherry Ice Box Pie

2 prepared graham cracker pie crusts set aside
1 can cherry pie filling
1 small can coconut
9 oz. Kool Whip
1 can condensed milk
1 can (15 oz.) crushed pineapple, drained
1 cup minature marshmallows
1 cup nuts, chopped

Mix all ingredients and pour into 2 graham cream crusts. Place in refrigerator and chill several hours or overnight before serving.

**This is a great dinner. I hope you enjoy it. Check out our web-site on KOKA. AM.
Make cooking and eating at home fun! Best wishes and have a wonderful month and we'll
see you again next month with another great meal idea. SALLY**