

APRIL MENU

Quick Italian Supper Spaghetti
String Bean Casserole
Squash Casserole
Cheese Toast
Fresh Strawberry Shortcake
Banana Pudding

Quick Italian Supper Spaghetti

3 slices bacon
1/3 cup onion
1 Small can mushrooms
2 cans spaghetti in tomatoe sauce

Cook bacon, drain and crumble. In 1 tablespoon of drippings, cook onion. Add mushrooms and spaghetti. Heat to bubbling.

String Beans

1 can bean sprouts
2 cans French string beans
salt and pepper
1 can water chestnuts
1 can mushroom soup

Drain green beans, bean sprouts, chestnus and cover with mushroom soup. Heat thoroughly and add seasoned bread crumbs and cheese. Bake in oven at 350 until browned, about 15 minutes. Add cheese last and bake until melted.

Squash Casserole

1 bag frozen squash
1 tablespoon butter
1/4 cup chopped onion
5 crackers crumbled
1 egg
1/2 teaspoon Tabasco sauce
1/2 grated sharp cheese
2 tablespoons bread crumbs
salt & pepper

Cook frozen squash until tender. Drain. Saute onions in butter, mix with squash. Add cracker crumbs. Dot top with butter. BAke at 350 for 35 minutes.

Cheese Toast

Toast white bread, put on cookie sheet, top with a slice of cheese, put in oven at 400 degrees until cheese melts.

Fresh Strawberry Shortcake

(Louisiana strawberries if at all possible: wash, chop and add 1/2 cup sugar)

Shortcake

1 cup flour

2 tablespoons baking powder

1/4 cup sugar

1/2 cup milk

1/4 cup hard crisco

Mix all together, bake 350 until brown on top. Top with chopped strawberries and whipped cream or Cool Whip.

No Bake Banana Pudding

Set aside: box vanilla wafer, 6 bananas sliced, cool whip

Blend:

1 can condensed milk

1 teaspoon vanilla

1/2 (12 oz) large Cool Whip

Mix separately:

1 large vanilla instant pudding

3 cups milk

Fold the 2 mixtures together. Layer with vanilla wafers and sliced bananas. Top with Cook Whip. Refrigerate.

Mothers Banana Pudding (from scratch!)

Set aside: 1 box vanilla wafers, 6 bananas sliced

1 cup sugar

4 tablespoons flour (for thickening)

2 eggs

2 1/2 cups milk

2 teaspoons vanilla

Mix all together. Cook over medium heat, stirring often, until thickened, about 15 to 30 minutes. This is your pudding cooking and make sure to stir often so it doesn't stick to the bottom of the pan. Line 9x13 glass bowl with vanilla wafers and sliced bananas. Pour pudding mixture over and top with a layer of vanilla wafers and sliced bananas and some whipped cream or cool whip if desired.

Tablescape: Italian theme. Use a red and white checked tablecloth with a red candle in the center. Use a silver dish with a white napkin to serve your cheese toast in. Serve tea or water in red glasses to match. Get a red rose and place in a small silver vase or a glass (perhaps a rose from your yard if you have one.)

Remember Mothers Day is May 9. Suggestion: cook dinner for your mother and show a movie afterwards like "Blind Side" which is a great, true story with a happy ending.

Dinner and a movie are so relaxing and enjoyable.

Have a great, wonderful month with lots of happiness and remember to make cooking at home fun. God bless. Best wishes, Sally.