

Casserole for Luncheon

Ingredients

- 6 slices bread, diced
- 2 cups chicken, turkey, or ham, diced
- 1/2 cup each: onion, celery, and green pepper, diced
- 1/2 cup mayonnaise
- 3/4 tsp salt
- 1-1/2 cups milk
- 2 eggs
- 1 can mushroom soup
- 1 cup grated sharp cheese

Instructions (Partially Inferred)

1. Dice 2 slices of bread into a greased baking dish (size for cake mix).
2. Mix turkey, chicken, or ham with onion, celery, green pepper, and mayonnaise and spoon over bread cubes. Note: Meat should be pre-cooked; recipe designed as a leftover/make-ahead dish.
3. Put remaining diced bread on top as the next layer.
4. Beat eggs, add milk, and pour over casserole.
5. Spoon mushroom soup over the top and spread it out.
6. Refrigerate overnight.
7. Bake at 325°F until firm, about 1/2 hour.
8. Sprinkle cheese over top and bake until brown, about 20 minutes.

Serves 8.

Casserole for Luncheon

6 Slices bread - diced	Dice 2 slices bread in greased
2 cups chicken, turkey or ham - diced	baking dish (size for cake mix).
1/2 cup ea. onion, celery & green pepper diced	Mix turkey, chicken or ham, onion, celery, gr. papper & mayonaisse and spoon over bread cubes.
1/2 cup mayonaisse	
3/4 tsp. salt	Put remaining diced bread next.
1-1/2 cups milk	Beat eggs, add milk and pour over casserole.
2 eggs	
1 can mushroom soup	Spoon mushroom soup and spread it out.
1 cup grated sharp cheese.	

Refrigerate over night.

Bake 325 until firm (about 1/2 hour). Sprinkle cheese
over top and bake until brown (about 20 min).

Serves 8 ladies.

