

The World's Best Vegetable Casserole



The Recipe

Everyone Should Have It

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My wife has been preparing the very best Vegetable Casserole from store packaged ingredients. You have to try it. In addition to the unique flavor, I love the crunch texture from the celery, shoe peg corn and buttered Ritz Cracker crust. Other ingredients include: French style green beans, onion, sharp cheddar, slivered almonds and sour cream. We typically have it as a vegetable with a special meal (on Thanksgiving for sure), but it is a great stand-alone meal a couple can have twice. You could make two and freeze one for the future.

Recipe

Ingredients	Quantity
Shoe peg white corn.	1 Can
French style green beans	1 Can
Cream of Celery Soup	1 Can
Chopped Onion	½ Cup
Chopped Celery	1 Cup
Chopped Green Pepper	½ Cup
Grated Sharp Cheddar Cheese	½ Cup
Ritz Crackers	1 Tube
Sour Cream	½ Cup
Slivered Almonds	½ Cup
Margarine	½ Cup
Salt and Pepper	To Taste

Combine above (except Ritz Crackers, almonds and margarine) until well blended. Place in a 9 inch X 12 inch casserole dish.

In a small bowl toss 1½ cups of crushed Ritz crackers, ½ cup melted margarine and ½ cup slivered almonds. Mix. Spread over the top of the casserole.

Bake at 350 degrees for 45 minutes.

I HOPE YOU ENJOY THIS DISH

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Ken Green, INFOCHASE Publications