

Recipes for Forum Friends Tomball - December 15, 2009

Cornflake Potato Casserole
Strawberry Cottage Cheese Salad
Bread Pudding with Butter Sauce

Cornflake Potato Casserole

Serves: 12+

2-LB bag Southern Style Hash Browns (NOT SHREDDED)
¼ stick butter, melted
½ c chopped onion
2 cans cream of Chicken soup
8 oz grated cheddar cheese
½ tsp. salt
½ tsp. garlic salt
1 pt (2 cups) sour cream

Mix together and bake at 350 for 1 ¼ hour or until hot and bubbly all the way through. Put on topping the last 30 minutes.

TOPPING

2 c Corn Flakes
½ c melted butter
Stir together and spread on top of potatoes for the last 30 minutes of baking.

Quick Strawberry Cottage Cheese Salad

Serves: 10-12

16 oz. Cottage Cheese
1 small box Strawberry Jello
20 oz. Crushed Pineapple
1 lb. (or about 1- 1 ½ cups) fresh strawberries
1- 8 oz. Cool Whip

Take 16 oz. cottage cheese (either large or small curd) and mix with 1 small box of dried strawberry Jello (can use store brand). Let sit a couple hours or overnight. Then drain well 15-20 oz. crushed pineapple & mix with cottage cheese salad. Then add 1 lb. of fresh strawberries (cut in quarters) and mix. Add 1 8 oz. cool whip & mix well.

This recipe can also be made with orange jello and mandarin oranges or peach jello and canned or fresh peaches cut up. Keep pineapple in recipe regardless of jello combo used.

Bread Pudding with Butter Sauce

Serves: 12

Approx. 8-10 cups of leftover or day old bread, rolls, sweet rolls, or buns
3 cups sugar (approx. $\frac{1}{4}$ cup less if using sweet rolls)
3 cups milk
6 eggs
2 tsp. Vanilla
4-8 Tbsp. melted butter or margarine

Mix all but bread. Break up bread into bite-size chunks and toss into liquid mixture. Use enough bread to absorb most of the liquid. There should still be a little "loose" liquid surrounding the bread.. Pour into a 9 X 13 dish, sprayed with Pam. Bake at 350° for approximately 1 hour or until toothpick comes out clean. Delicious warm with hot butter sauce, but it is also great cold.

BUTTER SAUCE

1 C butter	2 C sugar	
1 C milk	1 tsp. Vanilla	2 heaping Tbs. flour

Heat butter, milk and vanilla until melted. Mix dry ingredients together and whisk into liquid.

Heat until thickened. Serve with bread pudding.