

Green Bean and Artichoke Casserole 2

NOTE: Do Not Bake for St. Joseph's Altar

- 1 cup Italian-style bread crumbs
- 1 1/2 cups freshly grated Parmesan cheese
- 1 teaspoon salt
- 3/4 teaspoon ground black pepper
- 2 (14 ounce) cans artichoke hearts, drained thoroughly, and roughly chopped
- 3 (38 ounce) cans Italian-style green beans, drained thoroughly
- 3 cloves garlic, minced
- 1/2 cup plus 2 T extra virgin olive oil, divided

Directions

1. Preheat the oven to 375 degrees. Lightly grease a 9x13-inch baking dish.
2. Combine Italian breadcrumbs, Parmesan cheese, salt, and pepper in a large bowl. **Reserve 1/3 cup breadcrumb mixture and set aside.**
3. Add artichokes, green beans, garlic, and 1/2 cup olive oil to the bowl and gently fold to combine well. Pour mixture into the prepared baking dish and sprinkle with reserved breadcrumb mixture. Drizzle with 2T olive oil; cover with foil.
4. Bake in the preheated oven until heated through, about 30 minutes. Uncover and bake until lightly golden and bubbly around the edges, 20 to 30 minutes more.

Old-Fashioned Cabbage Casserole

NOTE: Do Not Bake for St. Joseph's Altar

- 1 small head green cabbage (approx. 1.5 lb)
- 1 medium Vidalia onion, chopped
- 8 tablespoons butter
- Salt and pepper
- 1 (10 ounce) can condensed cream of mushroom soup
- 1/3 cup mayonnaise

Topping

- 3 tablespoons melted butter
- 1 cup shredded sharp cheddar cheese
- 1 sleeve Ritz crackers (about 30), coarsely crushed

Directions

1. Preheat the oven to 350 degrees. Lightly grease a 9x13-inch baking dish.
2. Coarsely chop the cabbage. Melt butter in a large nonstick pan. Add cabbage and onion and cook 8 to 10 minutes, stirring frequently, or until it is partially cooked down.
3. Season to taste with salt and pepper.
4. Transfer cabbage mixture to prepared baking dish.
5. In a small bowl, stir together soup and mayonnaise. Sprinkle over cabbage and mix well.
6. In a bowl, stir together melted butter, cheese, and cracker crumbs. Sprinkle over casserole.
7. Bake 30 minutes or until topping is browned.

5 Ingredient Corn Casserole

NOTE: Do Not Bake for St. Joseph's Altar

- 2 Jiffy corn muffin mixes (8 oz each)
- 2 cans (15 ounce) whole kernel corn DRAINED WELL
- 2 cans (15 ounce) creamed corn
- 2 cups sour cream
- 1 cup melted butter

Directions

1. Preheat the oven to 350 degrees. Lightly grease a 9x13-inch baking dish.
2. In a bowl, mix all ingredients together.
3. Pour into prepared pan.
4. Cook uncovered for 45-50 minutes or until lightly browned.