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# A New Green Bean Casserole

*Contributor: Connie Hert Campbell*

## Ingredients

- 3 cans green beans, whole or cut
- 1/2 pint sour cream
- 1 can cream of mushroom soup
- 1 tsp onion salt
- 1/4 tsp garlic salt
- 1 cup sharp cheese, grated

## Directions

1. Mix all ingredients except beans until well blended.
2. Drain beans and put in casserole.
3. Pour cream mixture over beans and bake at 375 for 45 minutes.

# Corn Bake

*Contributor: Connie Hert Campbell*

## Ingredients

- 1 small onion
- 1/2 small green pepper
- 1/2 cup butter
- 1 can cream style corn
- 1 can whole kernel corn
- 1 box corn muffin mix (8 oz)
- 3 eggs
- 1 cup sour cream
- 1 cup cheese, grated

## Directions

1. Saute onion and green pepper in butter.
2. Mix both cans of corn, muffin mix and eggs.
3. Add saute mixture, sour cream and cheese. Pour into 2-qt casserole and bake at 350 for 45 minutes.

# Fresh Frozen Country Cream Style Corn

*Contributor: Evelyn Hert*

From a restaurant in Marquette, Kansas.

## Ingredients

- 2 1/2 lbs frozen corn
- 1 tsp salt
- 3 tsp sugar
- 3/4 cup whipping cream
- 2 to 3 tsp cornstarch

## Directions

1. Cook corn in small amount of water, add salt, sugar and cream. Thicken with cornstarch and a little cream.

# Cream Cheese Corn

*Contributor: Andrea Cummings*

## Ingredients

- 30 oz of canned or frozen corn
- 1 stick oleo
- 8 oz cream cheese
- 4 tbsp milk
- 1/2 tsp garlic salt

## Directions

1. Melt oleo, cheese, milk and garlic salt. Add corn and heat.

# Scalloped Corn

*Contributor: Viola Carder*

## Ingredients

- 1 can cream style corn
- 2 eggs, beaten
- 1/2 cup milk
- 1/2 onion, chopped
- 2 tbsp butter
- 1/2 cup cracker crumbs
- salt and pepper to taste

## Directions

1. Bake at 350 degrees for 50 minutes.

# Crock Pot Corn

*Contributor: Trudy Hert Duke*

## Ingredients

- 2 pkg frozen corn (10 oz)
- 1/2 stick butter
- 2 tbsp sugar
- 1 pkg cream cheese (8 oz)
- 6 tbsp water

## Directions

1. Cook on low for 4 hours.

# Hominy Casserole

*Contributor: Ann Hert Gay*

## Directions

- Chop and saute in 1/2 stick oleo:
  - 1 green pepper
  - 1 medium onion
- 2 cans hominy (white or yellow) drain but save 1/2 cup liquid
- 1 small can sliced black olives
- 1 cup sliced mushrooms
- 1/2 cup chopped pimentos
- 1 jar jalapeno Cheese Whiz (8 oz) or hot Mexican Velveeta cheese
- Mix all ingredients. Bake at 350 until bubbles.



# Cheesy Garden Casserole

*Contributor: Trudy Hert Duke*

## Ingredients

- 2 cups cooked brown rice
- 2 cups broccoli - cut 1/2" slices
- 2 carrots (1 cup) julienne strips
- 1 zucchini, sliced (1 cup)
- 1 cup cut green beans
- 2 tbsp water
- 1 can tomato sauce (8 oz)
- 1 tsp minced onion
- 3/4 tsp dried oregano
- 1 1/4 cup shredded cheddar cheese
- 1 1/4 cup Monterrey Jack cheese, shredded

## Directions

1. Place rice in bottom of 10x6x2" dish.
2. Cook broccoli, carrots, zucchini, and green beans in boiling water for 5 to 7 minutes or until tender. Spoon veggies over rice.
3. Top with water, tomato sauce, dried onion, and oregano.
4. Cover and bake in 375 degree oven for 30 minutes.
5. Combine cheeses and sprinkle over casserole. Bake uncovered about 5 minutes longer or until cheese melts.
6. Garnish top with extra zucchini slices.

# Broccoli Rice Casserole

*Contributor: Trudy Hert Duke*

## Ingredients

- 1 pkg chopped broccoli (8 oz)
- 1 cup cooked rice
- Chicken (optional) 3/4 breast halves
- Mexican Jalapeno Cheese Whiz (8 oz)
- 1 can Cream of Chicken Mushroom Soup
- fresh mushrooms
- 2 to 3 stalks celery
- 1 onion, small

## Directions

1. Put chicken in bottom of pan, pour rest of mixture over and bake at 350 degrees for 30 minutes.

# Broccoli Rice Casserole

*Contributor: Dana Still*

## Ingredients

- 2 pkg frozen chopped broccoli (10 oz)
- 2 to 3 tbsp oleo
- diced onion (approx 1/2 cup)
- 2 small jars of Cheese Whiz (1 regular and 1 mild Mexican is good)
- 1 cup minute rice, uncooked
- 1 or 2 cans cream of mushroom or cream of chicken soup

## Directions

1. Cook and drain broccoli.
2. Saute onion in oleo, mix all ingredients together.
3. Bake in buttered casserole dish, uncovered, for 30 minutes at 350 degrees.

# Creamed Spinach

*Contributor: Evelyn Hert*

## Ingredients

- 1 can chopped spinach
- 1/4 cup margarine
- 1/4 cup flour
- 1 tsp salt (optional)
- 1/2 tsp pepper
- 3/4 cup milk

## Directions

1. Melt margarine and blend in flour. Add seasonings and cook, stirring constantly.
2. Add milk and cook slowly until smooth and thick.
3. Add spinach and heat thoroughly.
4. Also Cream of Celery soup can be used instead of making cream sauce - just drain spinach and add soup.

# Baked Spinach and Cheese

*Contributor: Trudy Hert Duke*

## Ingredients

- 2 bags spinach
- 2 tbsp chopped parsley
- 4 tbsp shortening
- 1/2 tsp paprika
- 4 eggs
- 2 cups milk
- 1 cup grated cheese
- 1 tsp salt

## Directions

1. Chop spinach fine, add parsley and cook in shortening for 10 minutes.
2. Add well-beaten eggs to milk and pour over spinach.
3. Add cheese and seasonings, turn into greased baking dish and bake at 375 degrees for 30 minutes.

# Roasted Potatoes

*Contributor: Jennifer Hert Rader*

## Directions

You can use Russet potatoes or new potatoes. I mix this in a large bowl then place it into a foil bag.

Cut potatoes into small squares (bite size).

- Season with desired seasonings:
- Use one or more of the following:
  - Salt
  - Pepper
  - Seasoned Salt
  - Emeril's
- Dot top with butter.
- Close up the foil bag and place it on the grill for 30 minutes or until potatoes are tender.

## Variation

*Contributor: Trudy Hert Duke*

### Ingredients

- 3 lb potatoes, sliced raw
- 1 large sliced onion
- 2 to 3 tsp fresh minced garlic, dot on top
- fresh rosemary, dot on top
- salt to taste
- 1 stick butter, cut in pats and dot on top

## Directions

1. Layer in order written - cook in oven or on grill in sealed foil pouch.

# Potatoes Romanoff

*Contributor: Trudy Hert Duke*

This has been a favorite of mine for years, great company dish.

## Ingredients

- 4 medium Russet potatoes
- 1 cup sour cream
- 1/4 to 1/2 cup chopped onion
- 1 1/4 cup shredded Colby cheese
- 1 tsp salt (optional)
- 1/4 tsp pepper
- paprika

## Directions

1. Cook potatoes in jackets until tender. Peel and shred.
2. Combine shredded potatoes with sour cream, onions, 3/4 cup cheese, salt, and pepper.
3. Turn mixture into buttered 1 1/2 quart casserole dish. Sprinkle with remaining cheese and paprika.
4. Bake uncovered in 350 degrees for 40 minutes. May be assembled in advance and refrigerated until time to bake and serve.

# Buffet Scalloped Potatoes

*Contributor: Connie Hert Campbell*

## Ingredients

- 2 lb frozen hash browns, thawed
- 1/2 cup melted butter
- 1/4 cup chopped onion
- 1 can cream of chicken soup
- 1 pint sour cream
- 10 oz grated cheddar cheese
- croutons

## Directions

1. Combine all ingredients except croutons. Sprinkle croutons on top and bake, covered, for 1 hour at 350.



# Candied Sweet Potatoes

*Contributor: Barbara Hert*

## Directions

1. Boil sweet potatoes until soft (approximately 10 potatoes).
2. Drain.
3. Put sweet potatoes into a 9x13" pan.
4. Sprinkle with 1 cup brown sugar.
5. Dot with 1 stick butter.
6. Sprinkle with 1/2 cup chopped pecans.
7. Bake 1 hour at 350 degrees until syrup thickens.
8. Cover with marshmallows and bake until brown.

# Baked Beans

*Contributor: Ruby Buergey*

## Ingredients

- 1 large can Pork and Beans (approx. 54 oz)
- 1 small chopped onion
- 1/4 cup brown sugar
- 1/2 cup catsup
- Slices of bacon on top

## Directions

1. Bake at 350 degrees for 1 hour.

# Sweet Potato Casserole

*Contributor: Trudy Hert Duke*

## Ingredients

- Casserole
  - 3 cups mashed sweet potatoes (canned or fresh)
  - 1/2 cup brown sugar
  - 1/2 cup white sugar
  - 2 eggs, beaten
  - 1/2 stick melted butter or margarine
  - 1/2 cup milk
  - 1 tsp vanilla
- Topping
  - 1 cup brown sugar
  - 1/3 cup flour
  - 1 cup pecans, chopped
  - 1/3 stick melted butter or margarine

## Directions

1. Casserole
  1. Mix and place in casserole dish
2. Topping
  1. Sprinkle on top and bake at 350 degrees for 35 minutes.

# Cabbage Casserole

*Contributor: Trudy Hert Duke*

## Directions

1. Cook 1 medium head of cabbage, drain and put into greased casserole.
2. In another bowl, beat 3 eggs into 1 cup milk.
3. Add salt and pepper.
4. Crust 1 package of saltine crackers and spread over cabbage.
5. Pour in egg and milk.
6. Add enough grated cheese to cover top of casserole.
7. Bake in 350 degree oven for 20-25 minutes.

# Smoke House Relish

*Contributor: Janet Buergey Cole*

## Ingredients

- 3/4 cup apple cider vinegar
- 1 cup sugar
- 1/2 cup Mazola oil
- 1 tsp salt
- 1 tsp pepper

## Directions

1. Bring to a boil, stir until sugar dissolves, cool.

## Ingredients

- 10 oz can small green peas, drained
- 10 oz can shoepeg white corn, drained
- 10 oz can French cut green beans, drained and cut up
- Small jar pimentos, diced and drained
- 1 cup chopped bell pepper
- 1 cup chopped celery
- 3 bunches green onions, diced, tops and all

## Directions

1. Pour cool liquid over veggies, cover, let stand overnight. Will keep well for a long time in the refrigerator.
2. If you can't find shoepeg corn, use regular white corn.

# Hash Brown Casserole

*Contributor: Donna Jean Mercer*

## Directions

Melt 1/2 cup oleo in bottom or corning ware skillet or dish. Cover with 1 pound shredded hash browns, then in a separate bowl, mix 8 ounces sour cream, 1/4 cup milk, minced onion to taste, and 1/2 can of cream of chicken soup. (Can use cream of celery or cream of mushroom, but cream of chicken is by favorite.) Pour cream mixture over potatoes. Cover with grated yellow cheese. Top with crushed corn flakes. Bake uncovered at 350 degrees for 45 minutes.

# Copper Pennies

*Contributor: Connie Campbell*

## Ingredients

- 2 lbs carrots, scraped and sliced
- 1 large onion (cut not diced)
- 1 bell pepper (cut not diced)

## Directions

1. Cook carrots until tender but not soft. Drain well. Put onion and bell pepper on top of carrots and set aside.

## Ingredients

- Sauce
  - 1 can tomato sauce
  - 1/2 cup sugar
  - 1/2 cup vinegar
  - 1/2 cup cooking oil
  - 1 tsp prepared mustard
  - 1 tsp Worcestershire sauce
  - Salt and pepper to taste

## Directions

1. Heat and stir. Pour over hot carrots. Stir well and refrigerate overnight. (Keeps for weeks in the refrigerator.) Serves 6-8.

# Cornbread Dressing

*Contributor: Evelyn Hert*

## Ingredients

- 1 large onion, chopped
- 1 bunch celery, chopped
- 1 lb sausage
- 1 bunch green onions, chopped (optional)
- 2 eggs, beaten
- 2-4 can chicken broth
- Sage
- Turkey drippings (optional)

## Directions

1. Bake a 9x13 pan of cornbread (can be made with mix). Prefer mix without sugar.
2. Bake 2 cans of biscuits. Can be baked the day before. Crumble cornbread and biscuits.
3. Saute onions, celery, and sausage. Mix ingredients. Add eggs and sage (Start with 4 tablespoons sage, taste, then you may want to add more.) Toss as for salad. Add both and toss gently.



# Gravy

*Contributor: Evelyn Hert*

## Directions

1. Cook giblets until done. Cut in small pieces. Save broth from giblets. Add 3 cans chicken broth and salt to taste.
2. To make gravy smooth - mix 3 tablespoons of flour with 3 tablespoons of cornstarch, add water. Gradually add to simmering broth until smooth.