

Hominy Casserole

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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.

Revision #1

Created 28 December 2023 20:13:00 by Jon Grose

Updated 28 December 2023 20:15:41 by Jon Grose