

## Beef

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# Create A Casserole (Contemporary Strata)

Better Homes and Gardens All-Time Favorite Casseroles

### Servings: 6

#### BREAD SUGGESTIONS

*white bread*  
*whole wheat bread*  
*rye bread*

#### SOUP SUGGESTIONS

*cream of celery*  
*cream of mushroom*  
*cream of chicken*  
*Cheddar cheese*

#### MEAT SUGGESTIONS

*beef*  
*pork*  
*ham*  
*chicken or turkey*  
*tuna (9 1/4 ounce can)*

#### SEASONING SUGGESTIONS

*1/4 teaspoon dried thyme, crushed (with beef)*  
*1/4 teaspoon caraway seed (with ham)*  
*1/2 teaspoon dried sage, crushed (with chicken or turkey)*

**5 cups (about 7 slices) cubed day-old bread**  
**2 cups finely chopped or ground cooked meat**  
**1/4 cup green pepper, chopped**  
**2 tablespoons onion, very finely chopped**  
**4 eggs**  
**1 can (10 3/4 oz) condensed soup**  
**1 1/4 cups milk**  
**1/2 cup mayonnaise**  
**seasoning (optional)**  
**dash cayenne**  
**2 tablespoons butter or margarine, melted**

Preheat oven to 325 degrees.

Place 2 cups of the bread cubes in an 8x8x2-inch baking dish. Combine meat, green pepper and onion; sprinkle over bread in dish. Top with another 2 cups bread cubes.

Beat eggs; combine with soup, milk, mayonnaise, seasoning and cayenne. Pour evenly over ingredients in baking dish. Cover and chill for 1 to 3 hours.

Toss remaining 1 cup bread cubes with melted butter; sprinkle on top of mixture. Bake, uncovered, until knife inserted just off-center comes out clean, about 50-60 minutes.

Let stand 5 minutes before serving. Sprinkle with snipped parsley, if desired.

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Per Serving (excluding unknown items): 249 Calories; 24g Fat (85.2% calories from fat); 6g Protein; 3g Carbohydrate; trace Dietary Fiber; 165mg Cholesterol; 215mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.