

# Seven Layer Casserole

*Julia Leckorich - Marshall Field's Hilldale*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

*2 large potatoes, sliced  
1 pound ground beef  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon garlic powder  
1/2 teaspoon dill weed  
3 stalks celery, chopped  
1 medium onion, sliced  
1 can (11 ounce) whole kernel corn, frozen, drained  
1 can (10-3/4 ounce) tomato soup  
3/4 soup can water  
1/2 pound Cheddar cheese  
3/4 cup bread crumbs*

*Preheat the oven to 375 degrees.*

*Parboil the potatoes for 5 minutes. Drain. Place in the bottom of a greased two quart casserole.*

*In a skillet, brown the ground beef, salt, pepper, garlic powder, dill weed and celery. Drain. Place on top of the potatoes. Place the sliced onion on top of the ground beef. Spread the corn on top of the onions.*

*In a bowl, mix the tomato soup with 3/4 soup can of water. Stir well. Pour over the top of the casserole. Sprinkle bread crumbs over the cheese. Bake for one hour.*

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*(Seasoned bread crumbs can be substituted for the bread crumbs.)*

*Ground Beef*

*Per Serving (excluding unknown items): 3133 Calories; 204g Fat (58.3% calories from fat); 157g Protein; 172g Carbohydrate; 431mg Sodium. Exchanges: 10 Grain(Starch); 19 Lean Meat; 2 1/2 Vegetable; 29 Fat.*