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# Company Casserole III

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1 package (24 ounce) ground sausage**  
**1 medium onion, chopped**  
**1 cup green pepper, chopped**  
**1 cup celery, chopped**  
**1 cup uncooked rice**  
**1 can chicken gumbo soup**  
**2 cans cream of mushroom soup**  
**1 cup mushrooms, sliced**  
**2 cups water (including liquid from the mushrooms)**  
**1 1/2 cups sharp cheddar cheese, grated**  
**1/2 cup slivered almonds**

In a large skillet, brown the sausage, onion, celery and pepper. Drain the grease.

Add the remaining ingredients. Mix well. Spoon the mixture into a large casserole dish.

Bake, covered, at 350 degrees for 1-1/2 hours.

Yield: 6 to 8 servings

## **Pork**

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*Per Serving (excluding unknown items): 1487 Calories; 113g Fat (66.6% calories from fat); 67g Protein; 61g Carbohydrate; 13g Dietary Fiber; 183mg Cholesterol; 3241mg Sodium. Exchanges: 2 Grain(Starch); 7 1/2 Lean Meat; 4 1/2 Vegetable; 17 1/2 Fat.*