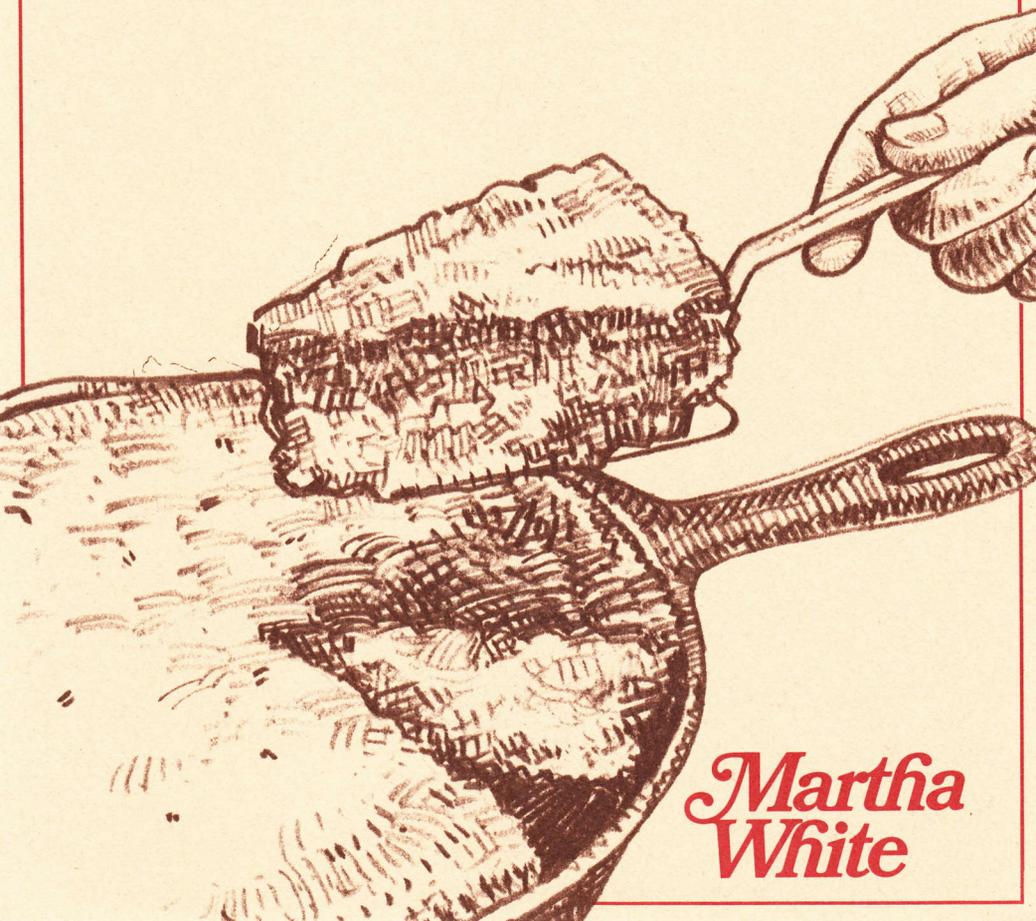
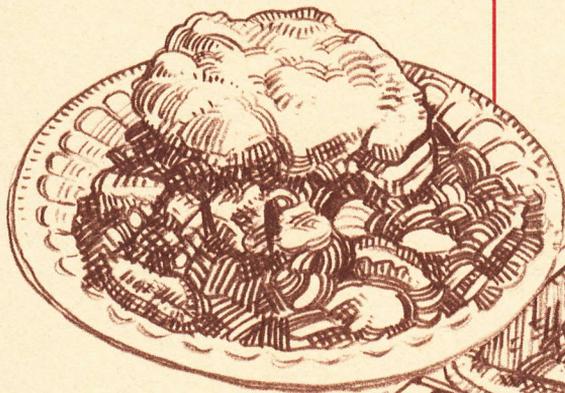


Main Dish Casseroles



*Martha
White*

Main Dish



For a family-pleasing meal with minimum preparation and cooking time, look no further than these Main Dish Casseroles from the Martha White Kitchen. With a variety of simple ingredients—and flavors ranging from spicy to plain, you're sure to find a favorite. Just add a salad or fruit for a complete, nutritious meal.

Stew 'N Biscuits

- 1 can (40 ounces) beef stew
- 1 package (5½ ounces) Martha White BixMix (1⅓ cups)
- ⅓ cup milk

Preheat oven to 425°F. Pour stew into an ungreased 2-quart baking dish. Combine BixMix and milk; blend to form soft dough. Drop dough by spoonfuls onto stew to form dumplings. Cover and bake 15 minutes. Remove cover and bake additional 20 minutes.

4-6 servings

Note: If dish does not have cover, use aluminum foil.



Easy Chicken Pie

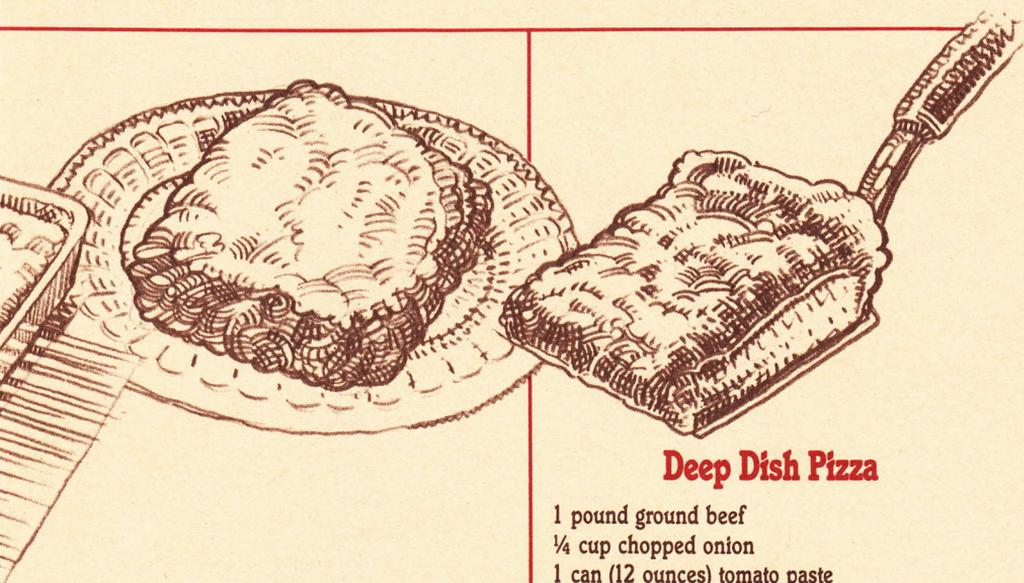
- 3 cups diced cooked chicken
- 1 package (10 ounces) frozen mixed vegetables
- 1 can (10¾ ounces) cream of celery soup, undiluted
- 1 cup chicken broth
- ¼ teaspoon pepper
- 1 cup Martha White Self-Rising Flour
- 1 cup milk
- ½ cup (1 stick) butter or margarine, melted

Preheat oven to 400°F. Grease a shallow 2-quart baking dish. Place chicken and vegetables in baking dish. Stir together soup, chicken broth and pepper; pour over chicken mixture. Combine flour, milk and butter; stir until smooth. Pour over mixture in baking dish. Bake 40-45 minutes or until lightly browned. Let cool 10 minutes.

4-6 servings

Note: If using Martha White All-Purpose Flour, add 1½ teaspoons baking powder and ½ teaspoon salt to the flour.

Casseroles



Sausage Cheese Grits Casserole

- 4 cups water
- 1 teaspoon salt
- 1 cup Martha White Quick Grits
- 4 eggs, lightly beaten
- 1 pound sausage, browned
- 1½ cups (6 ounces) grated sharp Cheddar cheese, divided
- 1 cup milk
- ¼ cup (½ stick) butter or margarine

Preheat oven to 350°F. Grease 3-quart baking dish; set aside. Bring water and salt to boil in large saucepan. Slowly stir in grits; cook 4-5 minutes, stirring occasionally. Remove from heat. Stir small amount grits mixture into eggs. Return all to saucepan. Add sausage, 1 cup cheese, milk and butter; blend well. Pour into prepared baking dish. Sprinkle with remaining ½ cup cheese. Bake 1 hour or until cheese is golden brown. Let cool 10 minutes.

6-8 servings

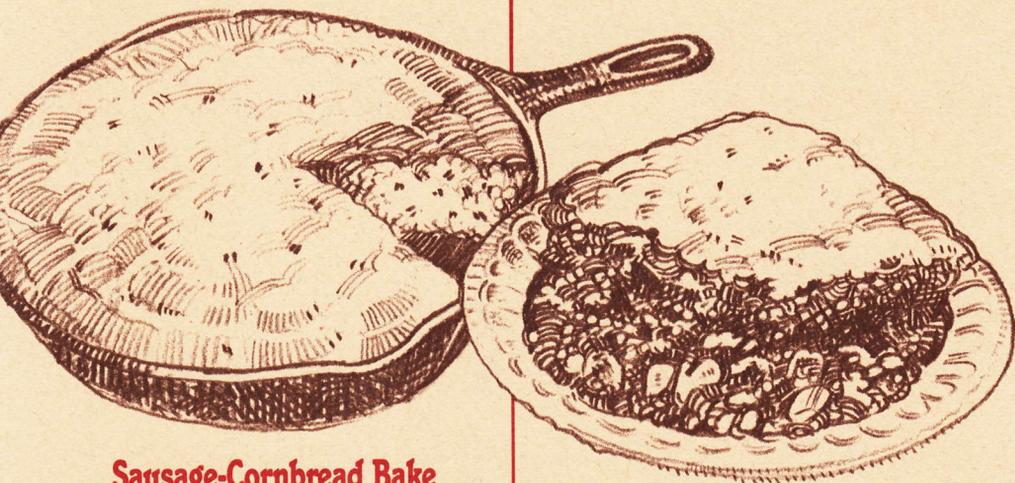
Deep Dish Pizza

- 1 pound ground beef
- ¼ cup chopped onion
- 1 can (12 ounces) tomato paste
- 1½ cups water
- 2 teaspoons oregano leaves
- 1½ teaspoons garlic salt
- 1 package (6½ ounces) Martha White Pizza Crust Mix
- 6 slices (9 ounces) mozzarella cheese
- ¼ cup grated parmesan cheese

Preheat oven to 400°F. Brown ground beef and onion in large skillet; drain. Stir in tomato paste, water, oregano leaves and garlic salt; simmer 15 minutes. Grease a 13x9x2-inch baking dish. Prepare pizza crust dough according to package directions. Press dough into bottom and halfway up sides of prepared baking dish. Line bottom of crust with 3 slices mozzarella cheese. Pour half of sauce mixture onto cheese. Top with remaining slices of mozzarella cheese and remaining sauce mixture. Sprinkle with parmesan cheese. Bake 20-25 minutes or until bubbly. Let cool 10 minutes.

6-8 servings

*For a thicker, chewier crust, use 1 package (8 ounces) Martha White Deep Pan Pizza Crust mix.



Sausage-Cornbread Bake

- 1 pound sausage
- 1 large onion, chopped
- 2 eggs, lightly beaten
- 1½ cups Martha White Self-Rising Corn Meal
- 1 can (17 ounces) cream-style corn
- ¾ cup milk
- ¼ cup vegetable oil
- 2 cups (8 ounces) grated Cheddar cheese

Preheat oven to 425°F. Grease a 10½-inch skillet or 2-quart baking dish; set aside. Brown sausage and onion in medium skillet; drain well. Combine eggs, corn meal, corn, milk and oil. Pour half of corn meal mixture into prepared dish; sprinkle with sausage mixture and cheese. Pour remaining batter over top. Bake 30-40 minutes. Let cool 10 minutes.

6-8 servings

Note: If using Martha White Plain Corn Meal, add 2¼ teaspoons baking powder and ¾ teaspoon salt to corn meal.

Mexicale Casserole

- 1 pound ground beef
- 1 package (1½ ounces) taco seasoning mix
- 1 can (14½ ounces) whole tomatoes, chopped and undrained
- 1 can (8½ ounces) whole kernel corn, drained
- 1 package (6½ ounces) Martha White Mexican Cornbread Mix*

Preheat oven to 400°F. Grease a shallow 2-quart baking dish; set aside. Brown ground beef in large skillet; drain. Stir in seasoning mix, tomatoes and corn. Bring to a boil, stirring occasionally. Pour into prepared dish. Prepare cornbread batter according to package directions; pour over ground beef mixture. Bake 15-20 minutes. Let cool 10 minutes.

4-6 servings

*Package directions for Mexican Cornbread Mix require 1 egg and ⅓ cup milk.

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