Macaroni Loaf *

7-oz. package Creamettes
Macaroni (2 cups uncooked)
2 pimientos, chopped
1 cup soft bread crumbs
1 cup Swiss cheese, grated
1/4 cup onion, grated

2 eggs, beaten
1 cup light cream
2 tablespoons parsley, chopped
1 teaspoon salt
1/8 teaspoon pepper
1/2 cup melted butter or margarine

Prepare Creamettes according to package directions. Drain. Combine macaroni and pimiento. Pour into an 11x7x1 1/2" pan. Top with bread crumbs and cheese. Mix onion, eggs, cream, parsley, salt and pepper. Pour over macaroni mixture. Drizzle with butter. Bake at 350° for 30 minutes, or until set. 6 servings. *Pictured on cover

Easy Tomato-Beef Bake

7-oz. package Creamettes
Macaroni (2 cups uncooked)
1 package (6-oz.) cream cheese with chives, softened
1-1/2 teaspoons salt
2 medium onions, chopped
2 tablespoons butter or margarine

1 lb. ground beef
2 cans (8-oz. each) tomato sauce
1 teaspoon sugar
1/2 teaspoon basil
1 egg
1 cup dairy sour cream

Prepare Creamettes according to package directions. Drain. Slice cream cheese into macaroni, add 1 teaspoon salt; toss to coat well. Saute onions in melted butter until tender, remove from pan. Brown ground beef and drain excess fat. Combine onions, meat, tomato sauce, sugar, basil and 1/2 teaspoon salt. Pour macaroni into 3-quart casserole, cover with ground beef mixture. Beat egg slightly and blend in sour cream. Spoon over meat. Cover and bake at 350° for 30 minutes. 8 servings.
Ship n’ Shore Shrimp

7-oz. package Creamettes
  Macaroni (2 cups uncooked)
1 package (10-oz.) frozen cooked
  shrimp, defrosted
1/2 medium green pepper, diced
2 tablespoons butter or margarine
3 tablespoons flour
1 pint heavy cream

1/4 cup tomato catsup or chili sauce
1/4 cup white wine, optional
1 tablespoon Worcestershire sauce
1 teaspoon tabasco sauce
1 teaspoon salt
1/4 teaspoon pepper
1/4 cup buttered bread crumbs

Prepare Creamettes according to package directions. Drain. Saute green pepper in butter ’til tender. Add flour and cook, stirring constantly, for 2 minutes. Do not brown. Add cream, cook ’til smooth and thickened. Add catsup, wine, Worcestershire, tabasco, salt and pepper. Stir in shrimp and macaroni. Pour mixture into 2½-quart casserole, top with crumbs. Bake at 350° for 20-25 minutes. 6-8 servings.

Hurry-Up Casserole

7-oz. package Creamettes
  Macaroni (2 cups uncooked)
1 can condensed cream of
  mushroom soup

1 cup milk
1 can (7-oz.) tuna, drained and flaked


Variations: Luncheon meat, ham, franks or chicken may be substituted for tuna.

Clip these Creamette recipes apart.
They’ll fit in your recipe file.
Macaroni Stroganoff

7-oz. package Creamettes
Macaroni (2 cups uncooked)
1 lb. ground beef
1 cup onion, chopped
1 teaspoon salt
1/2 teaspoon beau monde seasoning, if desired
1/4 teaspoon pepper

Prepare Creamettes according to package directions. Drain. Combine ground beef, onion, salt, beau monde seasoning and pepper. Shape into 16 meatballs, if desired. Brown beef mixture in oil. Drain excess fat. Add soup, cover and simmer 10 minutes. Combine beef and soup mixture with macaroni, peas, sour cream and sherry. Pour into 2 1/2-quart casserole. Bake at 350° for 30-35 minutes. 8 servings.

1 tablespoon vegetable oil
1 can condensed cream of mushroom soup
1 can (17-oz.) green peas, drained
1 cup dairy sour cream
2 tablespoons cooking sherry, if desired

Casserole Toppers

For added crunch and flavor, top your favorite Creamettes casserole

Before baking with any of these:
crumbled potato chips
shoestring potatoes
canned French-fried onion rings
chopped peanuts
crushed cereal flakes
grated cheese

Immediately after baking try:
sauteed tomato slices
sauteed green pepper rings
sliced pimiento olives
sliced green onions (tops and all)
minced parsley
paprika
Ham Luigi

7-oz. package Creamette Spaghetti  
1 can (13-3/4 oz.) chicken broth
2 cups cooked ham, diced  
1/2 cup Romano or Parmesan cheese, grated
6 tablespoons butter or margarine  
1 cup Romano or Parmesan cheese, grated
1 can (4-oz.) sliced mushrooms  
1 sweet red pepper, optional
4 tablespoons flour  
1 green pepper, optional
1 teaspoon salt  
1 can (13-oz.) evaporated milk  
1 tablespoon butter or margarine, optional
Prepare Creamette Spaghetti according to package instructions. Drain. Saute ham in butter 'til lightly browned. Remove ham. Add flour and salt to drippings; cook, stirring constantly, for 2 minutes. Do not brown. Stir in milk, chicken broth and mushroom liquid, cook 'til smooth and thickened. Combine spaghetti, ham, mushrooms and sauce in 11x7x1 1/2” baking dish. Top with cheese. Bake at 350° for 20-25 minutes. (If desired, slice red and green peppers into rings; saute in butter until soft. Garnish Ham Luigi with rings before serving.) 8 servings.

Tuna-Cream Cheese Casserole

7-oz. package Creamettes Macaroni (2 cups uncooked)  
1/4 cup chopped green pepper
2 packages (3-oz. each) cream cheese, softened  
1/4 cup chopped onion
1 can condensed cream of mushroom soup  
2 tablespoons pimiento, chopped
1/2 cup milk  
1 tablespoon prepared mustard
1 can (7-oz.) tuna, drained and flaked  
1/2 teaspoon salt
1/2 cup buttered cornflake crumbs  
1/2 cup buttered cornflake crumbs
Prepare Creamettes according to package directions. Drain. Blend cream cheese, soup and milk until smooth. Combine remaining ingredients (saving cornflake crumbs) and pour into 2-1/2 quart casserole. Top with cornflake crumbs. Bake at 350° for 20-25 minutes. 6 servings.
Mexican Beef Casserole *

- 7-oz. package Creamettes
  Macaroni (2 cups uncooked)
- 1 lb. ground beef
  (or 2 cups cooked pork)
- 1 med. onion, chopped
- 3/4 cup green pepper, chopped
- 1 clove garlic, minced
- 1 can (1 lb. or 2 cups) whole tomatoes, cut up
- 1 can (10-oz.) whole kernel corn, drained
- 1 can (7-oz.) pitted ripe olives, drained and if desired, sliced
- 2 tsp. chili powder
- 1 tsp. oregano
- 1 tsp. salt
- 1/8 tsp. pepper
- 1/8 tsp. cumin, optional
- 1 cup crushed corn chips
- 1/2 cup grated Cheddar cheese
- Dairy sour cream

Prepare Creamettes according to package directions. Drain. Brown meat, add onion, green pepper and garlic. Cook until tender, draining excess fat. Add macaroni, tomatoes with liquid, corn, olives, chili powder, oregano, salt, pepper and cumin. Pour into 3-quart casserole. Top with corn chips and cheese. Bake at 325° for 25 minutes. Serve with sour cream. 8 servings.

* Pictured at your left

Great Chicken Casserole *

- 7-oz. package Creamettes
  Macaroni (2 cups uncooked)
- 1-1/2 cups celery, chopped
- 1/2 cup green pepper, chopped
- 1/4 cup onion, chopped
- 1/4 cup butter or margarine
- 2 cans condensed cream of chicken soup
- 2/3 cup milk
- 2 cups Cheddar cheese, shredded
- 1-1/2 cups diced cooked chicken or turkey
- 1 jar (4-oz.) pimiento, drained and diced
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg
- 1/2 cup toasted almonds, slivered or whole

Prepare Creamettes according to package directions. Drain. Saute celery, green pepper and onion in butter 'til tender. Add soup, milk and cheese. Stir 'til cheese melts. Combine macaroni, cheese mixture, chicken, pimiento, salt and nutmeg. Pour into 2 1/2 -quart casserole. Top with almonds. Bake at 350° for 30-35 minutes. 6 to 8 servings.

* Pictured at your right