Karen's Recipes with Love

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Introduction

Carrot Casserole

Ingredients

- 5 cups carrots
- 3 tbsp butter
- 1 onion chopped
- 1 can cream of celery soup
- 1/2 cup cheeze whiz

Instructions

DIRECTIONS:
Use large carrots (not baby) and cut into maybe 3 sections and then half or quarter depending on size.
1. Preheat oven to 350 degrees F. Grease a 2 quart casserole dish.
2. Bring a pot of water to a boil. Add carrots and cook about 2 minutes; drain. NOTE ? you could microwave the carrots until just tender. The time I didn't precook the carrots at all the sauce curdled ? maybe make sure carrots are at room temperature?
3. Melt 3 tablespoons butter in a medium saucepan. Saute onions and stir in soup, salt, pepper and cheese. Stir in carrots. Transfer mixture to prepared dish.
4. Bake in preheated oven for about an hour, or until heated through ? NOTE ? I prepared the carrots a few hours before baking. I left them in the dish at room temperature and it took about an hour to get them bubbly.

Pizza Casserole

Ingredients

- 4 cups penne
- 1 lb hamburger
- 1 onion chopped
- 1 tsp salt
- 1/2 tsp pepper
- 1 can tomato sauce
- 1 pepperoni
- 1 green pepper, chopped
- 1 pkgs mushrooms, sliced
- 1 lb mozzarella, shredded

Instructions

Brown onion and hamburger. Cook pasta. In a large pan, combine everything. Sprinkle with grated parmesan if you feel like it. Bake one hour in a 350 oven.

The last time I made this I used 4 or 5 cups of penne (forget), 2 pepperoni?s, a 250 gram (?) package of mozzarella with maybe another cup of cheddar cheese, with some parmesan sprinkled on top. I combined a can of garlic pasta sauce and canned tomatoes in the blender and used the result for my sauce. It?s a very flexible recipe.

V's Do-Ahead Slow Cooker Mashed Potatoes

Ingredients

- 4 lbs potatoes
- 1/2 cup water
- 1/2 cup butter
- 1/2 tsp salt
- 1 tsp garlic, chopped
- 1/2 tsp pepper
- 1 cup milk

Instructions

Place the potatoes, water, and butter into a slow cooker.
Season with salt, garlic powder, and pepper.
Cover, and cook High for 4 hours.
Do not remove the excess water from slow cooker. This adds to the creamy texture.
Mash potatoes with a masher or electric beater, adding the desired amount of warm milk to achieve a creamy consistency.
Keep warm on low until serving.

Xmas 2007 ? cut up potatoes and put in deep bowl with about ½ cup of water, a couple spoonfuls of butter and some fresh garlic. Microwaved for 10 minutes then put in slow cooker. The power went off after about 2 ½ hours, but the potatoes seemed OK as a fork went through. I put in more butter and a big scoop of garlic herb cream cheese and mashed the potatoes in the cooker. The power came on about an hour later and I let it cook an high for another half hour. It was GOOOD.