

## Vegetable Casserole

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- 2 onions, chopped
- 10 ml (2 tsp) butter
- 250 g (1/2 lb) fresh mushrooms, sliced
- 1 can (284 ml/10 oz) cream of mushroom soup
- Salt and pepper, to taste
- Milk
- 1 350-g package frozen lima beans, cooked according to directions
- 1 350-g package frozen green beans, cooked according to directions
- 3 carrots, peeled, sliced in rounds and steamed
- 1 bunch broccoli, sliced in florets and steamed
- 60 ml (1/4 cup) slivered almonds

In non-stick skillet, sauté onions and mushrooms in butter until vegetables are softened. Season with salt and pepper.

Stir in mushroom soup and milk (about 125 ml or 1/2 cup) until thin enough for a cream sauce.

In large casserole, layer the lima beans, green beans, carrots and broccoli.

Pour mushroom sauce over vegetables.

Top with slivered almonds.

Bake uncovered in 180 C (350 F) oven for 1/2 hour just before serving. Serves 8.

**Taste-tester notes:** *This is a very different veggie casserole owing to the inclusion of lima beans. If desired, omit green beans and use another favourite vegetable such as steamed cauliflower for a more colourful dish. For added zing, sauté 2 minced garlic cloves and a minced hot pepper along with onions and mushrooms.*

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## Cherry Slice

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- 250 ml (1 cup) margarine
- 500 ml (2 cups) sugar
- 5 ml (1 tsp) vanilla
- 7 ml (1 1/2 tsp) almond extract
- 4 large eggs
- 750 ml (3 cups) flour
- 1 can (540 ml/19 oz) cherry pie filling (or other fruit filling)

Cream margarine and sugar well. Add vanilla and almond flavourings.

Beat in one egg at a time, beating after each addition. Beat in 250 ml (1 cup) flour at a time, beating after each addition.

Spread 2/3 of the batter onto a greased cookie sheet. Spread filling over batter. Drop remaining batter by spoonful onto pie filling, leaving spaces like for cookies.

Bake in 180 C (350 F) for 30 to 35 minutes.

Cut into squares or slices when cooled. Can be drizzled with thin icing sugar mixture if desired.

**Taste-tester notes:** *Easier than cherry pie, but just as fabulous, this dessert was a big hit in my house. I don't think it needs the additional icing sugar since it's already plenty sweet. If desired, use butter in place of margarine. I used the food processor (fitted with metal blade) to prepare the dough with great success.*