

## BEEF & BACON CASSEROLE

2 Pounds Ground Beef  
1 Onion, diced  
8 oz fresh sliced Mushrooms  
1 (10 oz) pkg. Noodles, cooked and drained  
1 can Cream of Mushroom Soup  
1 16 oz can Peas, drained  
½ to 1 Cup Milk  
Salt and Pepper to taste  
12 slices Bacon, diced, fried crisp & drained  
1 C Bread Crumbs  
½ C Butter, melted  
1 ½ C Shredded Sharp Cheddar Cheese

In a large skillet, cook ground beef until no longer pink. Drain fat. Add onions and mushrooms to pan and cook until onions are wilted.

Add noodles, soup, peas, and ½ cup of milk. Mix well. If too dry, add more milk, it should be moist but not soupy. Add salt and pepper to taste. Cover and cook on med low heat 5-10 minutes stirring often to avoid sticking. Add crumbled bacon and stir to combine.

Pour mixture into 2 (3 ½ qt) casserole dishes. Bake at 325 degrees for about 30 minutes. In a small bowl mix bread crumbs with butter; add shredded cheese and blend gently. Sprinkle on top of mixture in casserole dish. Return to oven and bake 10 minutes more or until bread crumbs are golden brown and cheese is melted.

Makes 12-15 Servings.

This dish freezes well. To freeze; prepare casserole according to directions, but do not add bread crumbs and cheese. Wrap tightly in freezer paper or foil and place in freezer. To serve after freezing, thaw and bake as directed, adding bread crumbs and cheese during the last few minutes of cooking time. If you have a food saver, you could easily freeze this casserole in small portions; transfer the frozen portions to freezer bags and seal. The casserole would keep quite sometime in the freezer and make an easy quick meal for a busy night.

Contributed by: Susan Devries

I got this recipe out of today's paper. I just got it made and it tastes wonderful. It does make a lot! I put 1/2 of the mixture in one oblong 3 qt glass casserole dish and two small aluminum foil pans that I will give to my son.