

CABBAGE CASSEROLE

1/2 MEDIUM CABBAGE, CHOPPED
1 SMALL CHOPPED ONION
1/2 CUP MARGARINE, MELTED
1 EGG
1/4 CUP MAYONNAISE
1 CAN CREAM OF MUSHROOM SOUP
1 CUP SHREDDED CHEDDAR CHEESE

Place cabbage and onions in dish. Pour 1/4 cup melted margarine over cabbage and onion. Add cheese to top of cabbage evenly across the dish.

Now combine egg, soup and mayonnaise & pour over top. The cabbage will create moisture so don't add milk or other liquid. (I know I did in the tutorial but make it just like this recipe says)

For the topping:

Option One: Mix: 1 cup White Lily Cornmeal Mix, 1 egg, 1/8 cup oil with 1/2 cup of milk or buttermilk. Drop tablespoons onto top of casserole.

Option Two: Use 1 pack of ritz or saltine crackers (crushed) and sprinkle over top of casserole.

Option Three: Use a pack of canned crescent rolls or biscuits and place them on top of casserole.

Pour the remaining butter over the topping of your choice. Bake 20-25 minutes at 400 degrees.

If using a bread that is browning quickly cover casserole with foil, then cook it another 20 minutes. Sprinkle with cheese after removing from oven and serve with Bratwurst.