



## CHEESEBURGER MEATLOAF

Amy Gray

**2 pounds ground beef**  
**¾ cup fresh bread crumbs**  
**½ cup minced onion**  
**2 eggs, beaten**  
**1 ½ teaspoons salt**

**1 ½ teaspoons ground black pepper**  
**3 cups shredded Cheddar cheese**

1. Preheat oven to 350 degrees F (175 degrees C). 2. In a large bowl, combine the beef, bread crumbs, onion, eggs, salt and pepper, and mix well. Put half meat mixture in pan. Make a tunnel in the middle and fill with cheese. Top with remaining meat mixture. During the last 15 minutes of cooking top w/ favorite Bar-B-Q sauce. 3. Bake in the preheated oven 1 hour, or until internal temperature reaches 160 degrees F (70 degrees C).

## CHEESY HAM AND BROCCOLI CASSEROLE

Maxine Tyson

**3 cups medium wide egg noodles**  
**2 (14 oz.) cans chicken broth**  
**2 ½ cups cubed (bite size) cooked left-over ham**  
**1 can Campbell's cheddar cheese soup**  
**1 teaspoons chicken bouillon granules**

**½ tsp. salt**  
**1 tsp. pepper**  
**3 cups broccoli florets**  
**2 Tbs. butter**  
**1 cup onion, chopped**  
**1 cup bell pepper, chopped (mix red and green if desired)**  
**8 ounces sharp cheddar cheese, shredded - and divided**

In a large pot heat chicken broth and then add noodles; bring to a boil and lower to simmer for 7 minutes; DO NOT DRAIN. Stir in ham, soup, chicken bouillon, salt and pepper. Cover pot with lid and set aside. Place broccoli in a glass bowl, cover with a wet paper towel and microwave on high for 5 minutes; add to noodle mixture. Melt butter in a skillet and sauté onion and pepper to tender crisp - about 3 minutes. Add to noodles along with ½ of the cheese. Stir well and pour into 13 X 9-inch baking dish (lightly buttered). Sprinkle with remaining cheese, cover with foil and bake in 375° oven for 20 minutes. Uncover and bake an additional 5 minutes until hot and bubbly.

