

## **IRISH POTATO CASSEROLE**

6 to 8 potatoes  
1 can cream of mushroom soup  
1/4 to 1/2 c chopped celery  
1/2 lb velveta cheese  
1 sm jar pimentos  
1/4 c mixture of onions and bell peppers

Boil potatoes in jackets, peel, cut up in buttered casserole dish. Cook celery, onions and peppers in 1/2 stick butter. Add rest of ingredients. Simmer till cheese melts. Mix well. Pour over potatoes and bake at 350 till bubbly.

Mary Ann Connell Vermaelen

## **BLACKEYE PEA CASSEROLE**

1 lb ground meat  
1 med onion, chopped  
1 bell pepper  
1 can tomatoes  
celery is optional  
1 can blackeye peas  
1 box Jiffy cornbread mix

Saute onions, bell pepper and celery. Add ground beef and brown. Add peas and tomatoes. Make up cornbread mix and pour on top of mixture. bake at 400 for 15 to 20 minutes or until brown. GOOD!

Willie Mae Connell