

Better Homes and Gardens Special Interest Publications

food gifts

Wrap it up!
82 fun packages

150
simple
holiday
recipes

- * bags * boxes * paper
- * recyclables * jars
- * foil pans & more!



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(WHAT YOU'LL NEED)



Bake casserole in a 2-quart baking dish. Once cool, wrap a festive holiday dish towel (this towel can be found at etsy.com/shop/theheated) around the center of the dish and tie decorative ribbon and twine around the top and bottom edges of the fabric to secure. Attach wooden letters to the twine. For an added splash of color, add some colored plastic forks tied with twine.

Egg 'n' Bacon Breakfast Casserole

- 1 pound bacon, coarsely chopped, or bulk pork sausage
- 6 1-inch slices French bread
- 2 tablespoons butter, softened
- 1 cup shredded Co-Jack or American cheese (4 ounces)
- ½ cup chopped green onions (4)
- 6 eggs, lightly beaten
- 1½ cups whipping cream, half-and-half, light cream, or whole milk
- ¾ to 1 teaspoon dry mustard
- ½ teaspoon salt
- ¼ teaspoon ground black pepper

1 In a large skillet, cook bacon over medium heat until crisp. Drain bacon on paper towels; discard drippings. (If using sausage, cook over medium-high heat until brown. Drain off fat.)

2 Meanwhile, grease a 2-quart baking dish; set aside. Spread one side of bread slices with butter. Cut bread into 1-inch cubes. Place half of the bread cubes in the prepared baking dish. Sprinkle with half of the bacon. Top with the remaining bread cubes and the remaining bacon; sprinkle with cheese and green onions (dish will be full).

3 In a bowl, whisk together eggs, whipping cream, dry mustard, salt, and pepper. Gradually pour egg mixture over layers in dish. Cover with plastic wrap and chill for at least 2 hours. Include baking instructions with casserole. Makes 1 casserole.

TO BAKE: Preheat oven to 325°F. Bake, uncovered, for 50 to 55 minutes or until center is set (170°F). Let stand for 10 minutes before serving. Makes 6 to 8 servings.

MAKE-AHEAD DIRECTIONS: Store in the refrigerator for up to 24 hours.

Beefy Spaghetti Casserole

- 8 ounces dried thin spaghetti, broken in half
- 12 ounces lean ground beef
- 1½ cups chopped onions (3 medium)
- 1 cup chopped green sweet pepper (1 large)
- 1 clove garlic, minced
- 1 10.75-ounce can reduced-fat and reduced-sodium condensed cream of mushroom soup
- 1 10.75-ounce can reduced-fat and reduced-sodium condensed tomato soup
- 1½ cups water
- 2 cups shredded cheddar cheese (8 ounces)
- ½ teaspoon salt
- ½ teaspoon ground black pepper

1 Preheat oven to 350°F. Lightly grease a 2-quart baking dish; set aside. Cook spaghetti according to package directions; drain. Return to pan.

2 Meanwhile, in a large skillet, cook ground beef, onions, sweet pepper, and garlic over medium heat until meat is brown and onion is tender. Drain off fat. Stir in mushroom soup, tomato soup, and water.

3 Bring to boiling; reduce heat. Simmer, uncovered, 10 minutes, stirring occasionally. Stir in 1½ cups of the cheese, the salt, and black pepper. Stir in cooked spaghetti.

4 Transfer mixture to the prepared baking dish. Sprinkle with the remaining ½ cup cheese. Cover with plastic wrap and store in the refrigerator. Include baking instructions with casserole. Makes 1 casserole.

TO BAKE: Preheat oven to 350°F. Bake, uncovered, for 35 to 40 minutes or until heated through. Makes 6 servings.

MAKE-AHEAD DIRECTIONS: Store casserole in the refrigerator for up to 24 hours.

