

RECIPE OF THE MONTH!

Ham & Rice Bake



I dug deep into the archives of my personal recipe collection. Well, it's not really a collection, just a pile of old recipe books.

This is out of a BH & G Cooking for Two recipe book that I got before we married. (And no, it was not chiseled in stone!) It was a favorite dish then, and we still love it now. Plus, it is quick and easy to make!



Ingredients:

- 1 can condensed cream of mushroom soup
- 1 Cup water
- 1 to 1 ½ Cup cubed ham
- 1 Cup Minute Rice
- 1 can green beans, drained
- 2 Tbls chopped onion
- 3 Tbls fine dried bread crumbs
- 1 Tbls butter, melted

Directions:

- Preheat oven to 400 F.
- Combine all ingredients except crumbs and butter in a sauce pan.
- Heat to a boil.
- Pour into casserole dish.
- Toss crumbs with butter and sprinkle over the casserole.
- Bake at 400 degrees for 20 minutes.

Susan's Notes:

- This is one recipe I never mess with, no changes or substitutions. I have tried, but can't beat the flavor of the original!