

Ham Tetrazine Casserole

Serves 12

PREPARATION TIME: 20-25 MINUTES

You will need:

Spaghetti (1 lb. uncooked, broken in thirds)
Margarine (1 ½ sticks)
Onion (1 large, chopped)
Flour (1/2 cup)
Milk (4 cups)
Seasonings
Mushrooms (8 oz. Can)
Pimento (4 Tbls. OPTIONAL) For color, you could sauté a red pepper with the onion...
Diced Ham (4 cups. Buy least expensive deli ham, sliced thick. About 1 ½ lbs.)
Mozzarella (2 cups shredded cheese)
Bread crumbs

- Cook spaghetti al dente. DRAIN.
- MEANWHILE, in a large saucepan, melt margarine and sauté onion until clear (with red pepper, if you don't use pimento)
- With a wire whisk, slowly BLEND flour into margarine and onion combination.
- STIR IN gradually with the whisk, the milk.
- ADD seasonings (I like to use 1 tsp. Garlic powder, 1 tsp. Italian seasoning or marjoram and ½ tsp. Black pepper)
- STIR with whisk until thickened.
- ADD mushrooms, pimento, diced ham and shredded cheese.
- FOLD together sauce and spaghetti. SMOOTH till even in greased foil pan.
- SPRINKLE bread crumbs over top.

Cover casserole with aluminum foil sprayed with cooking spray (to keep from sticking.)

Stick label on top stating name of casserole, date prepared, and your name.

Immediately cool the casserole in refrigerator or freezer.

Only prepared casseroles **at or below 41°F** can be received in the TPC kitchen.

Casserole will be baked on Sunday at 350 degrees for about 1 hour (if thawed) or 2 hours (if frozen), until internal temperature reaches **165°F** and contents are bubbly hot and top is beginning to brown.

What shall I bring to the Lord, the God of heaven, when I come to worship Him?

The Lord has told us what is good. What he requires of us is this: to do what is just, to show constant love, and to live in humble fellowship with our God. (Micah 6:6 and 8)

Thank you for caring – and sharing.

TPC Sunday Community Lunch