

# Hamburger Corn Bake



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| 1 1/2 pounds ground beef,<br>80 percent lean | 3 cups noodles  |
| 1 cup onion, chopped                         | 1 tablespoon chicken-style<br>soup base (Optional.<br>The twins use<br>Restaurant's Pride.) |
| 1 12-ounce can corn,<br>drained              | 1 cup bread crumbs<br>(Optional. The twins use<br>Progresso Garlic & Herb)                  |
| 1 10 1/2-ounce can cream of<br>chicken soup  | 2 tablespoons butter,<br>melted   |
| 1 10 1/2-ounce can cream of<br>mushroom soup | 1 cup shredded cheddar<br>cheese (or cheddar-Jack<br>blend)                                 |
| 1 cup sour cream                             |   |
| 1/4 cup pimentos, chopped                    |   |
| 3/4 teaspoon salt                            |   |
| 1/4 teaspoon pepper                          |   |

Brown meat and onions in a large skillet until lightly brown and tender. Stir in corn, soups, sour cream, pimentos, salt and pepper. Cook noodles and add soup base for flavoring. Stir the cooked and drained noodles into the skillet to mix with other ingredients. Pour mixture into 2 1/2-quart casserole dish. Combine bread crumbs with melted butter and sprinkle on top of casserole. Bake at 350 degrees for 45 minutes or until hot. Remove from oven and sprinkle the cheese on top. Makes 8-10 servings.

— Recipe contributed by Brenda Muniz of Servin and  
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