

Grandma Thoma's Seafood Casserole



This was a great dish prepared by Grandma Thoma, Barb's mother. No one, including myself, can remember anything about the origin of the recipe. Was it a family recipe or from one of the college day meals she had enjoyed at Purdue or in Ft. Wayne. I was introduced to it when she served it at a family meal. It was a great new way to enjoy seafood.

INGREDIENTS:

- 1 6 oz. can – Crabmeat {} 1 6 oz. can - Shrimp
- 1 cup - Miracle whip {} 1 6 oz. can - Tuna (water)
- 3 cups - White Rice (cooked)
- 1 can - Cream of Mushroom Soup (no msg)
- 1 cup - Skim Milk {} 6 oz. - Mushrooms (sliced)
- 1 tbsp. - Lemon Juice
- 1 medium - Red Pepper (chopped) {} 1 cup - Celery (diced)
- 2 oz. – Mozzarella {} 1 cup - Almonds

DIRECTIONS:

- 1.) Mix all ingredients, except cheese and almonds, together.
 - 2.) Fold into a 3 qt. Greased casserole, bake at 300° to 325° F. Last 10 minutes add cheese and nuts. (freezes well)
- Optional: Chopped Pimento or red bell Peppers may be added for color. Good served with dumplings.

Recipe# sea 01

Page 1

Aunt Chloe's Summer Evening Meal



This is a dish Aunt Chloe's family loved during the depression years. Many years later, I was fortunate enough to have enjoyed it as well, being just a little guy. Those were the days families visited brothers and sisters on weekends. Aunt Chloe was one of my dad's sisters.

INGREDIENTS:

- 3 - Tomatoes (large) *** 1 tsp. - Salt
- 1/2 tsp. - Pepper *** 1 tsp. - Sugar

DIRECTIONS: 1.) Slice Tomatoes about 1/4" to 1/2" thick.
2.) Arrange slices on a platter and lightly Salt, Pepper, and sprinkle Sugar on them. Turn them over and repeat seasonings. Remember! Lightly, each time. Arrange in a bowl or platter, cover and hold for serving.

Salmon Salad INGREDIENTS:

- 1 can - Salmon * 1/2 cup - Sweet Pickles
- 2/3 cup - Onion * 2/3 cup - Celery
- 2/3 cup - Pickle Vinegar Dressing (2/3 cup Sweet Pickle Juice + 2 tsps. Vinegar)

DIRECTIONS: 1.) Reserve 2/3 cup of juice from Sweet Pickles. Add 2 teaspoons Vinegar and stir.
2.) Flake Salmon in a mixing bowl. Chop finely and add Sweet Pickles, Onion, Celery and Pickle Vinegar dressing and mix thoroughly.
3.) Serve on bread or buns of your choice with Tomatoes as a side dish. It also goes well, with a large spoon full on a plate with tomato slices.

Recipe# sea 03

Page 3

Diane's version Salmon Patties



Diane's Salmon Patties are of course very good. Is it something she made up or did the recipe come from a friend. The exact origin is a mystery. You can be sure, when you try it, you will not be disappointed.

INDREGIENTS:

- 1/2 cup - Onion (chopped)
- 2 tbsp. - Butter
- 1 tsp. - Dry Dill Weed
- 1/2 tsp. - Dry Mustard
- 2/3 cup - Fine Breadcrumbs
- 2 Eggs – Beaten
- 1 14.5oz. can - Pink Salmon

DIRECTIONS:

- 1.) Drain salmon, reserve 1/3 cup liquid. Discard bones and skin as you flake.
- 2.) Sauté Onion, in Butter until tender. (not brown) Remove from heat, add Reserve Liquid, 1/3 cup breadcrumbs, beaten Eggs, Dill weed, Mustard, and Salmon. Mix well.
- 3.) Shape into 4 patties, coat each with remaining breadcrumbs.
- 4.) Cook patties in skillet over medium heat until brown (about 3 minutes). Turnover and brown other side.

Ken's Luv that Tuna



This recipe came into existence a long time ago while living on Road 8. During Lenten Season, while looking for something different the dish came to mind. So, Tuna Fish with a different twist and only a couple of tweaks needed, came to our table. The name, "Luv that Tuna" came quickly after a few meals.

INGREDIENTS:

- 1 6oz. can - Tuna in water
- 1 cup - Celery (diced)
- 1 cup - Onion (minced)
- 1/2 cup - Red Bell Pepper (Chopped)
- 1 1/2 cup - Croutons (unseasoned)
- 4oz. - Cheddar Cheese (extra sharp, shredded)
- 1 cup - Skin Milk
- 2 tbsps. - Margarine

DIRECTIONS:

- 1.) Melt margarine in a large skillet, sauté onions, celery, and red bell pepper till tender. (2-3 minutes)
- 2.) Stir in tuna and croutons; gradually add milk and stir until croutons are softened.
- 3.) Cover, simmer 6 to 8 minutes, stirring several times.
- 4.) Stir in Cheddar cheese, simmer and stir an additional 2 minutes.

Serve with a salad and apple slices <> Prep Time: 45 min.