

OCTOBER FEAST CASSEROLE
from Quick Cooking Magazine

3 medium potatoes, cooked
1/4 cup chopped onion
1/4 cup margarine
1/4 cup plus 2 Tbls flour
1/2 tsp salt
1/4 tsp pepper
2 cups milk
1/2 lb smoked sausage, thinly sliced
1 cup frozen peas, rinsed and drained
3 Tbls dry bread crumbs
1 Tbls margarine, melted

Pare potatoes, set aside. Cook onion in 5 cup oleo. Blend in flour and seasoning. Gradually add milk, stirring until smooth. Cook stirring constantly until mixture is slightly thickened. Place half of sausage in bottom of pan. Add half of potatoes, half of peas and half of sauce. Repeat layer with remaining ingredients, ending with sauce on top. Combine crumbs and oleo, sprinkle over sauce. Bake at 350 for 20 to 30 minutes or until crumbs are lightly browned.

OCTOBER FEAST CASSEROLE - Large Volume

60 medium potatoes - cooked
5 cups chopped onion
5 cups oleo
5 cups plus 13 1/3 Tablespoons flour
10 teaspoons salt
5 teaspoons pepper
5 teaspoons thyme, crushed
40 cups milk
10 lbs smoked sausage, thinly sliced
20 cup frozen peas, rinsed and drained
60 Tablespoons dry bread crumbs
20 Tablespoon oleo, melted

Pare potatoes, set aside. Cook onion in 5 cup oleo. Blend in flour and seasoning. Gradually add milk, stirring until smooth. Cook stirring constantly until mixture is slightly thickened. Place half of sausage in bottom of steam table pan. Add half of potatoes, half of peas and half of sauce. Repeat layer with remaining ingredients, ending with sauce on top. Combine crumbs and oleo, sprinkle over sauce. Bake at 350 for 20 to 30 minutes or until crumbs are lightly browned.

Makes 50 servings.