



Corned Beef Casserole

For St. Patrick's Day, tender teeth deserve a tender version of classic corned beef. The ingredients for this casserole mix together quickly & make a very filling dinner on a cool evening.

- 1 (8-ounce) package of fine or medium egg noodles, uncooked**
- 1 (12-ounce) can corned beef**
- 1 (10 ½- to 14-ounce) can cream of celery soup, undiluted**
- ¾ cup milk (use just ½ cup if using larger soup can)**
- 1 Tablespoon dried minced onion**
- ¼ cup bread crumbs (seasoned or toasted plain)**

Preheat oven to 350 degrees. Bake for 30 minutes.

In a large saucepan, cook the noodles just until tender; drain. In a large bowl, chop the corned beef into a coarse crumbly texture. Stir in soup, milk and onion.

Grease a 2-quart casserole. Add the noodles and the corned beef mixture and stir together well. Sprinkle the bread crumbs on top.

Bake covered at 350 degrees for 30 minutes. Serves 6 to 8 people.

Note: Freezes well. For a little extra zip, add 2 Tablespoons water and ½ cup dry red wine when you reheat it on the stove or in the oven.

Chef Amee's Gourmet Touch

Before baking the casserole, add 1 cup of finely chopped purple cabbage, ¼ cup diced onion and 2 teaspoons fennel seed or powder for some true Irish flavor.

If you're not keen on Chef Amee's optional cabbage touch, try serving this dish with petite whole green beans prepared on the stove while the oven does its work.