

McMAN'S CASSEROLE

(McGlamery Recipe)

4 Cups noodles ($\frac{1}{2}$ lb)
3 - 4 Chopped Medium Onions
2 T. Butter
2 lbs Ground Chuck (hamburger)
1 T. Oil
2 tspn. Salt
 $\frac{1}{2}$ tspn Pepper
1 tspn Dried Thyme
1 can Cream of Celery Soup
 $\frac{1}{2}$ Cup Milk
1 $\frac{1}{2}$ Cup Grated Cheese
3 Eggs - beaten

Preheat over 350 degrees.

Cook noodles until barely tender; drain.

In a large skillet, sauté onion in butter until tender; set aside.
In same skillet, cook meat in oil, stirring to break up; add salt, pepper, thyme. Add onions.

Combine milk and soup in a bowl - stir till blended.

In a 3 quart casserole - arrange $\frac{1}{3}$ of the noodles on bottom of casserole, add $\frac{1}{2}$ of the meat mixture, spread $\frac{1}{2}$ of the soup mixture. Repeat for another layer. Arrange the last $\frac{1}{3}$ of noodles on top. Sprinkle grated cheese over the top and pour beaten eggs over cheese. Bake uncovered 1 hour or until bubbly and lightly browned. Top will be crispy.

Casserole can be assembled a day or two ahead, put in the fridge (covered). But DO NOT put cheese and eggs on until ready to bake. Bring to room temp before baking.