



## PARTY HAMBURGER CASSEROLE

- 3 Tablespoons Butter
- 1 Pound Chopped Round Steak
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1/4 Teaspoon Basil
- 16 Ounces Tomato Sauce
- 8 Ounces Broad Noodles, Cooked
- 1/2 Pint Creamy Cottage Cheese
- 1/2 Pound Cream Cheese
- 1/2 Cup Sour Cream
- 1 Tablespoon Poppy Seeds
- 1/3 Cup Chopped Onions
- 1/3 Cup Chopped Green Pepper

## **DIRECTIONS**

- 1. In a heavy skillet melt 1 tablespoon butter over low heat.
- 2. Add the meat and cook until browned.
- 3. Mix in the seasonings and tomato sauce.
- 4. Remove from heat and reserve.
- 5. Combine the drained noodles with the cottage cheese, cream cheese, sour cream, and poppy seeds.
- 6. In a saucepan cook the onions and green pepper in remaining butter until softened.
- 7. Add to the noodle mixture, blending thoroughly.
- 8. In the bottom of a buttered casserole, arrange the noodle mixture.
- 9. Spread the meat mixture over the noodles.
- 10. Bake in a 350 degree oven for 20 minutes.