

WHAT'S COOKIN'



From the Kitchen of:
Keith Potier of Crossroad Antiques

*Airs Saturdays at 11:30am & Sundays at
4:30 with your hosts Mitch Olivier &
Jim Roy*

GROUND MEAT CASSEROLE

INGREDIENTS:

2 lbs. lean ground meat - browned & drained
1 medium onion – chopped & sautéed
4 stalks celery – chopped & sautéed
1 medium bell pepper – chopped & sautéed
4 toes of garlic – chopped & sautéed
1 box macaroni & cheese – prepare according to box
1 can cream of mushroom soup
1 can petite pois peas - drained
Tobasco to taste, Tony Chachere's or Targil
Season to taste

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In large pot, brown ground meat, then drain liquid.
Return pot of browned ground meat to fire and add:
Garlic, onions, bell pepper, celery
Cook ingredients until well “sautéed” or “wilted”
(Add water as needed to keep mixture moist)
When thoroughly cooked, add: cream of mushroom soup & cheese
mixture along with cooked macaroni and drained sweet peas.
Mix all ingredients and add seasoning to taste, if needed.
Dish is ready to serve, as all ingredients have been
pre-cooked. Or, if more convenient, place
ingredients in casserole dish and place in 350 degree
oven until dish is “bubbling.” Garnish with parsley
and paprika!

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