

Spaghetti Mousse

Recipe from the kitchen of Alma Ashbridge - Serves 8

Ingredients

- 1 cup spaghetti, broken in 2" pieces
- 1 1/2 cups scalded milk
- 1 cup soft bread crumbs (no crusts)
- 1/4 cup melted butter
- 1 (jarred) pimento, chopped
- 1 Tbsp parsley, chopped (or 1/2 Tbsp dried leaves)
- 1 Tbsp onion, chopped fine
- 1 1/2 cups grated American cheese
- 3/8 tsp salt
- Dash paprika
- 1/2 tsp pepper
- 3 eggs, well beaten

Instructions

1. Cook spaghetti in salted boiling water until tender. Drain well and blanch with cold water.
2. Add milk, bread crumbs, and butter. Mix well.
3. Add remaining ingredients and mix well.
4. Pour into a well buttered casserole.
5. Bake in a slow oven at 325° for 50 minutes (sometimes 60).
6. Freezes well and also reheats.

Here's what's cookin' Spaghetti Mousse Serves 8

Recipe from the kitchen of Olivia Ashbridge



1 cup spaghetti broken in 2" pieces

1 1/2 cups scalded milk

1 cup soft bread crumbs (no crusts)

1/4 cup melted butter

1 pimento chopped

1 tbsp. parsley chopped (or 1/2 tsp)

1 teaspoon chopped fine dried leaves

1 1/2 cups grated American Cheese

3/8 tsp salt dash paprika

1/2 tsp pepper 3 eggs well beaten

over

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