



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

CREAMY CABBAGE CASSEROLE

1 medium head cabbage, washed and coarsely shredded

1/4 c PURITY BUTTER

1 medium onion, chopped

8 oz 2% milk cheese spread (Velveeta), cubed

1 (10-oz) can reduced fat cream of celery soup

2/3 c PURITY MILK

1 t dry mustard

1 t hot pepper sauce

1/2 c seasoned bread crumbs

Cook cabbage in boiling water with 1/2 teaspoon baking soda for 8-10 minutes; drain and reserve cabbage. Melt butter in skillet and sauté onion for 3-5 minutes, stirring continually over medium heat. Add cheese and stir to melt. Add soup, milk, mustard and hot pepper sauce and stir to mix. Coat a 9 X 13 baking dish with vegetable spray. Spread cooked cabbage in bottom of casserole and pour cheese sauce on top, mixing with cabbage. Sprinkle bread crumbs on top. Bake casserole at 350 F for 30-40 minutes or until mixture is hot and bubbly.

Yield: 6-8 servings.