

HALIBUT CASSEROLE

NORMA/MOM

1-1/2 CUP MILK

1/8 PAPRIKA

3 TBSP BUTTER

1/2 CUP MAYONNAISE

3 TBSP FLOUR

PEPPER

3/4 CUP GRATED NIPPY CHEESE (TAKES ABOUT 2 to 3 OUNCES)

1 TEAS SALT

MAKE A WHITE SAUCE WITH MILK, BUTTER AND FLOUR AND THEN ADD THE OTHER INGREDIENTS.

2 CUPS FLAKED HALIBUT (1# halibut fillets makes a little more than 2 cups)

COVER HALIBUT WITH BOILING SALTED WATER AND SIMMER FOR 20 MINUTES

1/2 CUP GREEN PEPPER

1 CUP CHOPPED CELERY

2 EGGS HARD BOILED AND SLICED

1 CUP COOKED NOODLES (very small ones) 2 OZ YIELDS 1 CUP

MIX TOGETHER GENTLY ALL INGREDIENTS AND TOP WITH BUTTERED BREAD CRUMBS AND BAKE AT 350° FOR 30 MINUTES SERVES 8