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Porcelain Individual Casserole Recipes

7512 - 6 oz Capacity, Set/2



Oven, Microwave, Dishwasher, Freezer Safe
Try these recipes or adapt your favorite recipes.
Use for casseroles, appetizers, soups, desserts.

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Macaroni & Cheese

Ingredients

6 ounces elbow macaroni
1/3 cup shredded mozzarella cheese
1/3 cup shredded Swiss cheese
1/3 cup grated Parmesan cheese
1/3 cup shredded provolone cheese
3 tablespoons ricotta cheese
3 tablespoons sour cream
3 tablespoons heavy cream
1 teaspoon chopped fresh parsley
1/8 teaspoon dried Italian seasoning
1/8 teaspoon garlic salt

Directions

1. Preheat the oven to 400°F (200°C). Lightly grease the individual casserole dishes. Bring a large pot of lightly salted water to a boil. Add macaroni, and cook until tender, 6 to 8 minutes. Drain.
2. In a large bowl, toss together the mozzarella cheese, Swiss cheese, Parmesan cheese and Provolone cheese. Remove about 1/4 cup for topping and set aside. In a separate bowl, stir together the ricotta cheese, sour cream and heavy cream. Season with parsley, Italian seasoning and garlic salt.
3. Pour the ricotta cheese mixture and drained macaroni into the bowl with the cheeses and toss lightly. Pour into the prepared Individual casserole dishes. Sprinkle the reserved cheese over the top.
4. Bake in the preheated oven until cheese is melted, about 10 minutes, then turn the oven to broil. Broil for about 5 minutes to brown the top.

Makes 4 portions

Baked Seafood Au Gratin

Ingredients

1/4 onion, chopped
1/4 green bell pepper, chopped
1/4 cup butter, divided
1/4 cup all-purpose flour, divided
1/4 pound fresh crabmeat
1 cup water
1/4 pound fresh shrimp, peeled and deveined
2 ounces small scallops
2 ounces flounder fillets
3/4 cup milk
1/4 cup shredded sharp Cheddar cheese
3/4 teaspoon distilled white vinegar
1/4 teaspoon Worcestershire sauce
1/8 teaspoon salt
pinch ground black pepper
dash hot pepper sauce
2 tablespoons grated Parmesan cheese

Directions

1. Lightly grease individual casserole dishes; set aside.
 2. In a large saucepan, saute the onion and the pepper in 1/2 of the butter or margarine until tender.
 3. Stir in half of the flour and cook over medium heat for 5 minutes, stirring frequently. Add the crabmeat and mix well. Press this mixture into the bottom of the prepared individual casserole dishes and set aside.
 4. In a large pot, bring the water to a boil. Add the shrimp, scallops and flounder. Simmer for 3 minutes. Drain, reserving 1 cup of the cooking liquid. Set the seafood aside.
 5. Preheat oven to 350°F (175°C).
 6. In a large saucepan, melt the remaining half of the butter over low heat. Stir in the remaining half of the flour. Cook and stir constantly for 1 minute. Gradually add the milk plus the 1 cup reserved cooking liquid. Raise heat to medium and cook, stirring constantly, until the mixture is thickened and bubbly. Stir in the shredded cheddar cheese, vinegar, Worcestershire sauce, salt, pepper, and hot sauce. Add the cooked seafood and stir gently.
 7. Spoon the seafood mixture over the crabmeat crust and sprinkle with the Parmesan cheese. Bake in the preheated oven for 20 minutes or until lightly browned. Serve immediately.
- Makes 2 Portions.

Taco Casserole

Ingredients

1/4 pound lean ground beef
1/4 medium onion, chopped
1/4 small green pepper, chopped
4 ounces kidney beans, rinsed and drained
4 ounces diced tomatoes, undrained
2 ounce tomato sauce
1 tablespoon water
1/4 (1.25 ounce) package reduced sodium taco seasoning
1/4 teaspoon chili powder
1/3 cup uncooked instant rice
1/4 cup shredded reduced-fat Mexican cheese blend

Directions

1. Crumble the beef into ungreased microwave-safe bowl. Add onion and green pepper; mix well. Cover and microwave on high for 3 minutes or until meat is no longer pink, stirring every 2 minutes; drain.
2. Stir in the beans, tomatoes, tomato sauce, water, taco seasoning and chili powder. Cover and microwave on high for 2-3 minutes or until bubbly, stirring every 2 minutes. Stir in rice.
3. Transfer to individual casseroles coated with nonstick cooking spray. Cover and let stand for 6-8 minutes or until liquid is absorbed. Sprinkle with cheese. Cover and microwave on high for 1-2 minutes or until cheese is melted.

Makes 2 Portions