



Bean-and-Sausage Cornbread Casserole

- 2 (1-lb.) packages mild ground pork sausage
- 1 cup chopped red onion
- 1 cup chopped green bell pepper
- 4 (16-oz.) cans pinto beans, rinsed and drained
- 2 (14.5-oz.) cans diced tomatoes with zesty green chiles, ***drained***
- 1/2 teaspoon salt
- 3 cups shredded Mexican four-cheese blend
- 1 1/2 cups buttermilk
- 1 1/2 cups self-rising white cornmeal mix

1. Preheat oven to 425°. Brown sausage in a large skillet over medium heat, stirring often, 7 minutes or until sausage crumbles and is no longer pink. Add onion and bell pepper, and sauté 3 minutes or until vegetables are tender. Drain. Stir in beans, tomatoes, and salt.
2. Pour sausage mixture into lightly greased aluminum pan. Sprinkle with 2 cups cheese. Stir together buttermilk and cornmeal mix, and spoon over cheese; sprinkle with remaining 1 cup cheese.
3. Bake at 425° for 25 to 30 minutes or until browned.
4. **DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL**
5. Tape bottom portion of this page to casserole cover and freeze.

Return frozen casserole to church kitchen by Sunday, May 23. The freezer is on your left as you walk in the door. Thank you for supporting St. John's Outreach Committees

ST. JOHN'S EPISCOPAL CHURCH OUTREACH

Bean-and-Sausage Cornbread Casserole

1. completely thaw double covered casseroles before baking
2. preheat oven to 350 degrees
3. cook for 30 minutes or until hot throughout.

