

**Pierogi Casserole**

I think you will enjoy this recipe. This casserole is good for picnics. I like to serve it with Gerry's Italian Cutlets and Italian Salad. I have the recipe for Pierogies in my cookbook, too.

16 oz. lasagna noodles, cooked and drained

6 cups mashed potatoes

8 oz. jar of Cheez Whiz, divided

OR

8 oz. Velveeta cheese, cubed

2 Tb. milk, regular or canned

8 oz. cream cheese, cubed

1 cup butter

1 large onion, diced



Cook lasagna noodles according to directions and set aside.

To the mashed potatoes add 3/4 of the Cheez Whiz or melted Velveeta cheese. Melt Velveeta cheese in microwave on 30 second intervals adding the 2 Tb. milk to make creamer. Add cream cheese to potatoes and set aside.

Melt butter in large fry pan and add onion. Sauté 5 minutes or until onions are slightly brown.

Layer noodles, potatoes and onion mixture alternately in buttered 13-inch x 9-inch baking dish until all ingredients are used, ending with lasagna noodles.

Spread the reserved Cheez Whiz or Velveeta cheese on top of noodles.

Bake, covered in 350 degree oven for 30 minutes. Uncover and bake 5 - 10 minutes longer.

Yield: 12 to 16 people.

NOTE: I have used 1/2 cup butter with good results. I like to use the Velveeta cheese because it is less expensive than the Cheez Whiz.

The casserole can easily be frozen for later use after assembling and before baking. Two 8-inch x 8-inch square casserole dishes can be used; enjoy one casserole now and freeze the other one for later. Thaw overnight in refrigerator and let set out on counter 1/2 hour prior to baking.