

HAM AND CHEESE SUPREME

- 1 - 16 oz box elbow macaroni
- 2 Tbs margarine or vegetable oil
- 2 medium onions, chopped
- 1 - 10 1/2 oz can cream of celery soup
- 1 - 10 1/2 oz can cream of mushroom soup
- 1 soup can of milk
- 6 oz processed cheddar cheese slices
- 1 - 16 oz can of cut green beans
- 1/4 tsp cayenne pepper
- 1 - 14 oz jar chopped pimentos
- 1 lb. or 3 cups fully cooked ham - cubed
- 3/4 cup corn flake crumbs

Label foil pan.

Cook macaroni according to package directions, omitting salt. Drain. Stir in 1 Tbsp margarine or vegetable oil to prevent sticking together. Sauté onion lightly in a large pot, with remaining vegetable oil. Over medium heat, stir in rest of ingredients, except macaroni. When blended, spoon 1/2 of pasta over bottom of casserole pan. Spoon 1/2 of ham mixture over pasta. Repeat with the remaining pasta, then ham mixture. Sprinkle 3/4 cup corn flake crumbs over the top. Cover and freeze.