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Casseroles Spread Warmth Through the Season

MEMPHIS, Tenn. (January 2012) – The perfect solution to a long, dreary day is a warm and delicious meal made right at home. There is no better time of year than the winter season to turn to an American favorite: the casserole. By filling one dish with delicious ingredients, you can deliver a meal featuring all of your family’s favorites.

The *Biscuit-Topped Italian Casserole* will be sure to cheer up your family after a long, chilly day. This dish is full of savory ingredients like Italian sausage, chopped peppers, onions, mushrooms and butternut squash. This hearty dish is a crowd pleaser that is easy to prepare and topped with cheesy biscuits and made with **White Lily®** Self-Rising Flour.

Chicken Artichoke Casserole gives a new twist to a classic Southern favorite, adding artichokes and mushrooms to a recipe that will leave your family asking for seconds. Cheesy seasoned cornbread, made with **White Lily** Self-Rising White Cornmeal Mix, is the flavorful base for a savory, creamed chicken mixture. This recipe provides a complete one dish meal or goes great with a fresh green salad, allowing your family to enjoy all the comforts of home.

“These delectable casseroles are a hit with families because they are full of great ingredients that offer something for everyone,” said baking expert Dede Fuson. “The best part is they can be prepared ahead of time and frozen, so you can warm your family whenever they gather for a meal!”

For more recipes, please visit www.whitelily.com.

Biscuit-Topped Italian Casserole

Crisco® Original No-Stick Cooking Spray

Sausage Mixture

1 1/2 pounds Italian sausage, casings removed

1 1/2 cups chopped green bell peppers

1 cup chopped onion

3 garlic cloves, chopped

2 cups peeled, cubed, butternut squash (1/2 inch cubes)

8 ounces fresh mushrooms, sliced

1 (24 oz.) jar chunky garden vegetable spaghetti sauce

Biscuits

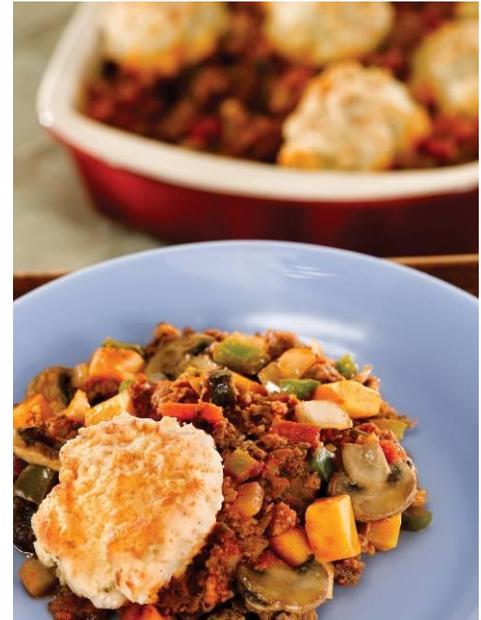
2 cups **White Lily®** Enriched Bleached Self-Rising Flour

1 teaspoon dried Italian seasoning

2/3 cup milk or buttermilk

1/3 cup butter, melted

1 cup shredded Parmesan cheese or Italian blend cheese



1. **HEAT** oven to 400°F. Spray 9 x 13 x 2 inch baking dish or other 2 quart casserole dish with no-stick cooking spray.
2. **COOK** sausage, bell peppers, onion and garlic in a large skillet over medium heat, stirring until sausage is browned and crumbly. Drain. Add squash and cook 3 to 5 minutes. Add mushrooms and spaghetti sauce. Bring to a simmer and cook for 2 to 3 minutes, stirring frequently. Pour mixture into prepared baking dish.
3. **COMBINE** flour and Italian seasoning in large bowl. Add milk, butter and cheese. Stir until dough leaves sides of bowl. Drop 12 spoonfuls of dough around edges of dish over sausage mixture.
4. **PLACE** on baking pan. Bake 25 to 30 minutes or until sausage mixture is bubbly and biscuits are golden. Cool 10 minutes before serving.

Makes 8 servings

Freezing Tip: Bake and cool casserole. Cover dish tightly with plastic wrap and then with aluminum foil. Place in freezer up to one month. Remove foil and plastic wrap. Reheat at 350°F for 35 to 40 minutes. Cool 10 minutes before serving.

Chicken Artichoke Casserole

Crisco® Original No-Stick Cooking Spray

Cornbread

1 large egg

3/4 cup buttermilk

1/4 cup **Crisco** Pure Vegetable Oil

1 cup **White Lily®** Enriched Self-Rising White
Cornmeal Mix

1/2 teaspoon thyme leaves

1 cup shredded Swiss cheese or Gruyère cheese



Chicken Mixture

1 (10 3/4 oz.) can cream of chicken soup

1 cup chicken broth

1 cup sour cream

1 1/2 teaspoons garlic salt

1/2 teaspoon lemon pepper

4-5 cups chopped cooked chicken

2 (14 1/2 oz.) cans quartered artichoke hearts, drained

12 ounces fresh mushrooms, sliced

1/4 cup shredded Swiss or Gruyère cheese

8 slices bacon, cooked and crumbled

1. HEAT oven to 400°F. Spray a 9 x 13 x 2-inch baking dish with no-stick cooking spray.
2. BEAT egg in medium bowl. Stir in buttermilk and oil. Stir in cornmeal mix and thyme leaves until smooth. Stir in 1 cup cheese. Pour into prepared dish. Bake 15 minutes or until toothpick inserted in middle comes out clean. Place on cooling rack.
3. COMBINE soup, broth and sour cream in a large bowl. Stir in garlic salt and lemon pepper. Stir in chicken, artichokes and mushrooms until combined. Pour over cornbread. Top with 1/4 cup cheese and bacon.
4. BAKE for 15 to 20 minutes or until chicken mixture is bubbly. Cool 5 minutes before serving.

Makes 8 servings

Freezing Tip: Bake and cool casserole. Cover dish tightly with plastic wrap and then with aluminum foil. Place in freezer up to one month. Remove foil and plastic wrap. Reheat at 350°F for 35 to 40 minutes. Cool 10 minutes before serving.

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