

CREAMY CORN CASSEROLE

1 cup finely chopped celery
3 cups fresh, frozen or drained canned corn
1/4 cup finely chopped onion
1 can (8oz) sliced water chestnuts, drained
1/4 cup sweet red peppers
1/3 cup slivered almonds (optional)
3 tablespoons butter or margarine, divided
1/2 cup soft bread crumbs
1 can (10-3/4oz) condensed cream of chicken soup, undiluted

In a medium skillet, sauté celery, onion and red pepper in 2 tablespoons of butter for 2-3 minutes or until vegetables are tender. Remove from the heat; stir in soup, corn, water chestnuts and almonds if desired. Transfer to a 2 qt. Baking dish. Melt remaining butter; toss with bread crumbs. Sprinkle on top of casserole. Bake, uncovered, at 350° for 25-30 minutes or until bubbly.

Yields: 8 servings