



Donated by Allen & Myra Charleston

Corny Emu Casserole

- 1 green pepper, chopped
- 2 large onions, chopped
- 1 pound ground emu
- 1 large can (or two small ones) creamed corn
- Salt & pepper to taste
- 2 tomatoes, sliced
- Bread crumbs
- 1 stick margarine, melted
- Cooking oil

Using margarine, grease a 2-quart baking dish.

Brown onions and bell pepper in frying pan. Add ground emu, lightly brown. Remove from heat. Layer in baking dish alternately with creamed corn. Season each layer. Top with tomato slices. Sprinkle with breadcrumbs, drizzle with melted margarine. Bake at 350° until crumbs are brown. Serves 6.