



Donated by Allen & Myra Charleston

## **Creamy Emu Casserole**

- 2 pound ground emu
- 8 oz cream cheese, softened
- 2 cups cheddar cheese
- 32 oz tomato sauce
- 1 pint sour cream
- 12 oz package egg noodles
- 1 teaspoon garlic salt
- 2 teaspoons salt
- 2 teaspoons sugar
- 5 green onions with tops sliced off

Preheat oven to 350°. Grease a 4 quart baking dish. Brown the meat, adding the seasonings and blending well. Add tomato sauce and simmer for 15 minutes. In a bowl, mix the cream cheese, sour cream and sliced onions. Cook noodles per package instructions. In a greased casserole pan, layer ingredients: noodles, meat sauce, cheese mixture and then grated cheese. Repeat layers. Bake at 350° for 30 minutes.