



Donated by Allen & Myra Charleston

Fancy Emu Casserole

6 tablespoons butter
1 pound ground emu
1/2 teaspoon salt
1 1/2 cups light cream or half n half
1/2 teaspoon Worcestershire sauce
1 can sliced mushrooms, drained
2 cups mashed potatoes
1 cup chopped onion
1/4 cup all-purpose flour
8 oz shredded Cheddar Cheese
1 large carrot, scraped and chopped
1/2-cup broccoli florets
1/2-cup cauliflower florets

Preheat oven to 375 degrees F.

Put carrot, broccoli and cauliflower in saucepan, cover with water and boil until tender crisp.

Melt 2 tablespoons butter in large skillet. Add onion and emu. Sauté and set aside. Melt remaining butter in a 2 quart saucepan. Wisk in flour, salt, Worcestershire sauce, pepper. Wisk until smooth. Remove from heat and gradually wisk in the cream. Put back on heat and heat to boiling, stirring constantly for one minute of boiling. Remove from heat and stir in 1 cup of the cheese. Stir until melted. (Return to low heat if necessary).

Drain and add the mixed vegetables to the sauce. Add emu and onions and the mushrooms. Stir lightly and turn into a 1 ½ quart casserole. Bake 20 minutes or until hot and bubbly.

While casserole is cooking, put potatoes in a pastry tube with a large fluted tip. Remove from the oven and pipe the potatoes around the edge of the casserole. If you do not have a pastry tube, just spoon the potatoes around the edge.

Top with the remaining cheese. Broil 3 to 5 minutes about 6 inches from the heat source or until cheese melts. Serves 6.