PIONEER SMORGASBORD CASSEROLE

1 Lb.  Lean hamburger meat.   
1/2  cup chopped Onion (or to taste)  
1/2 tsp.  Salt  
1/2 tsp. Pepper  
1 can of Cream of Potato Soup. (Any brand)  
1 can of Cream of Chicken Soup.  
2/3 cup Milk.  
1 TBSP.  Butter.  
12 onces Egg Noodles.  ( or to desired serving amount)  
3 cups shredded Cheddar Cheese.  
1 can of Sauerkraut (drained!)

Pre- heat oven to 450°

Boil noodles to at least partially cooked, (they can finish in oven.) Or you can fully cook them, if you choose.   
In a larger frying pan brown hamburger meat & onions. ( fresh, & chopped to desired size)  Add in Salt & Pepper.    
Drain all but a pinch of the grease from pan & add soups & milk.  Stir.

Melt butter, and grease the bottom of a medium sized casserole dish.   
Then layer (in order!) 1/2 of each: Noodles,  Sauerkraut, Hamburger mixture, &  Cheese.   -Repeat!

Bake for 20 minutes at 450° or until hot and bubbly and top layer of cheese has sufficiently browned.

Serves 4-6.

I think my family recipe is as American has most of us are!  Descendents of Immigrants from Europe, who over time changed recipes to fit their new homeland and local ingredients.   
Over time my recipe changed to ground beef. Since ground beef has become the traditional or "Classic American" staple.   As are Casseroles in general.

Thanks!

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