

Ghe's Goop

The traditional Jones (Ruder) family dish. This simple cheesy-noodle casserole has been a favorite across generations...

Ingredients

- Sausage (about a pound) - the ring kind is best cut into half-circles
- Noodles (1 lbs bag)
- Cheese (2 lbs) - a substantial portion should be Sharp Cheddar
- Milk (2 cups)
- Salt & Pepper

Instructions

1. Preheat oven to 350°F
2. Cook noodles until almost soft; drain and place in casserole dish
3. Cook down the sausage to remove some of the grease then add to the casserole dish
4. In a pan, combine milk, cheese, salt and pepper and heat over medium heat; stir constantly until cheese is melted and it is thick. Add this cheese sauce to the casserole dish
5. Stir together all the ingredients in the casserole dish and add more cheese if desired
6. Bake for about 45 minutes and add shredded cheese just before it's complete

Special Notes

Supposedly invented by Teresa's "Grandma Ghe" (Cindy's Great-Grandma) during the depression with government rations. This recipe should serve 6-8 people and is always good reheated (especially in a frying pan). Go easy on butter, greases, and oils as these will settle in the bottom of the dish and make the whole thing a bit soggy.

From:

<https://home.woodchuckhunters.com/wiki/> - **DavWiki1**

Permanent link:

<https://home.woodchuckhunters.com/wiki/doku.php?id=recipe:goop>

Last update: **2022/10/14 15:29**

