



Simon & Seafort's Chef, Nate Bentley, is pleased to share his mother's recipe with you.



Marion's Casserole in loving memory of Brenda Bentley

RECIPE:

- 1 lb Ziti pasta
- 8 oz cheddar cheese, diced $\frac{1}{2}$ "
- 12 oz jar of pimento stuffed green olives, halved on the equator
- 1 lb bacon, sliced $\frac{3}{4}$ "
- 1 large white onion, diced $\frac{1}{2}$ "
- 46 oz can of tomato juice (my mom would substitute plain V8 juice for added flavor)

1. Preheat oven to 400 degrees
2. Cook pasta until al dente in salted water, roughly 8 minutes, drain
3. Place bacon and onions in sauté pan over medium heat, cook until bacon begins to crisp, drain excess fat.
4. Combine all ingredients in an oven safe pot or Pyrex pan
5. Bake for 30 minutes or until the noodles at the top begin to get crispy (this is the best part!)
6. Enjoy!

Note: Although some people may not be olive fans, I would suggest picking them out after cooking. The recipe isn't the same without them, trust me!