

Cleo Coyle's Pennsylvania Dutch Noodle Casserole

Text and photos (c) by Alice Alfonsi
who writes [The Coffeehouse Mysteries](#)
as [Cleo Coyle](#) with her husband,
Marc Cerasini.

My husband and I grew up in Pennsylvania, where this simple yet delicious casserole was common. Our mothers made different versions. Now we make our own. While you may have seen versions that use canned soup, we prefer a combination of fresh milk and evaporated (the latter for richness). For color, texture, fiber, and nutrition, we add peas and diced carrots (frozen to keep things simple). We use a combination of Swiss and sharp cheddar with the ham, which brings plenty of flavor. We also add sour cream and a bit of mustard powder. We like the tangy brightness these bring to the creamy sauce. The results will snap your taste buds to life (instead of putting them to sleep with a dish that's too bland). This casserole may look simple, but it's amazingly tasty. We hope you agree because—as an Amish proverb says—“No joy is complete unless it is shared.”

~ Cleo Coyle, author of
[The Coffeehouse Mysteries](#)

Ingredients:

- 1 Tablespoon vegetable or canola oil
- 1 Tablespoon (*salted*) butter
- 2 cups cooked ham, diced into small pieces
- 2 cups frozen peas and diced carrots (*do not thaw*)
- 1 can (*12 ounces*) evaporated milk
- 1 cup fresh milk (*splash in more for extra creaminess*)
- 1/2 cup sour cream
- 1 teaspoon mustard powder*
- 2 cups shredded cheese (*We use 1 cup Swiss and 1 cup sharp cheddar*)*
- 12-ounce package of extra-wide egg noodles, cooked and drained (*See our Noodle Note*)**
- Salt and pepper to taste

***Ingredient notes:** Mustard powder works best in this recipe, but in a pinch you can substitute 1 to 2 teaspoons prepared yellow mustard. As for the cheese, a combination of cheeses is delicious in this recipe. We like to use 1 cup shredded Swiss and 1 cup shredded sharp or mild cheddar or even Colby-Jack. Velveeta is fine if you're a fan. But it's so mild that we suggest you combine it with either shredded Swiss or extra-sharp cheddar for better flavor.



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Step 1 – Sauté ham and veg for flavor: In a large (at least 4-quart) skillet or saucepan warm the oil and butter over medium-high heat. When the butter is melted, add the ham and sauté for a minute or two. Add the (still) frozen peas and carrots and toss them to coat. *(Do not try to cook them in this step, but do toss them enough to get their exteriors glistening with the butter and oil for good flavor in the final dish.)*

Step 2 – Create the creamy sauce: Stir in the can of evaporated milk, the fresh milk, sour cream, and mustard powder. Heat to boiling. Reduce the heat to medium-low. Now add the shredded cheese and stir until everything is melted and smooth. Remove from heat, cover, and set aside.

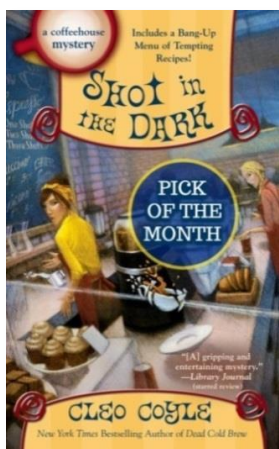
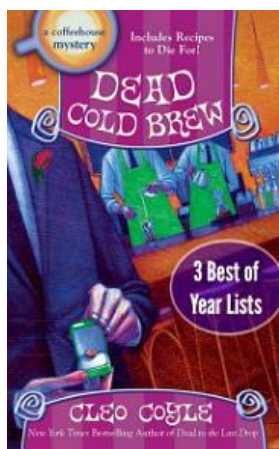
****Step 3 – Cook the noodles,** according to package directions.

Al dente is best, do not over-cook. The minute they are well drained, add them to the pan of creamy ham and cheese and heat everything through until bubbling. If you find the sauce on the thick side, splash in a bit more fresh milk. Add salt and pepper to taste.

****Noodle Note** – While you may be tempted to cook the noodles first, and set them aside while you make the sauce, my advice is don't. When egg noodles cool, they stick together like the dickens. The result will be a heartbreaking noodle-blob that will ruin your casserole. So be sure to add the egg noodles right after they have been drained, while still hot, and you shouldn't have any problems. May you...

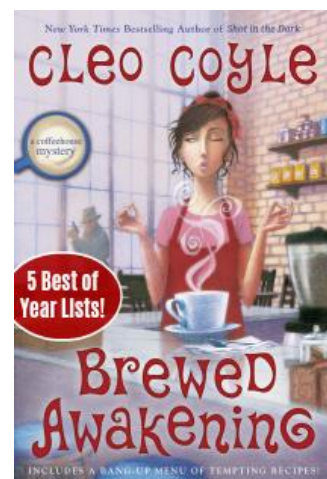


Eat with joy! ~ Cleo



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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