

Chicken Enchilada Casserole

Marie Seiler

1 medium onion, chopped
2-3 T. butter
1 can cream of mushroom soup
1 can cream of chicken soup
1 (4 oz) can chopped green chilies

1 cup chicken broth
2-3 jalapenos, chopped
10 corn tortillas, quartered
2 cups cooked chicken
2 cups grated cheddar cheese

Sauté onion in butter. Combine undiluted soups, chilies, chicken broth, jalapeno and onions. Pour 1/3 sauce into greased 9 X 13 dish. Layer 1/2 of tortillas, top with 1/2 chicken, another 1/3 sauce and 1/2 cheese. Repeat. Bake 350 degrees for 30 minutes. Serves 10-12

Cumin Rice

Joan Bell

1 cup uncooked rice
2 T. bacon drippings
1/3 cup chopped onions
1/4 cup chopped green bell pepper

2 cans beef consommé
1 T. Worcestershire
2/3 tsp. salt
3/4 tsp. cumin seed

Melt bacon drippings in skillet. Add uncooked rice and sauté until brown. Add consommé, onion, bell pepper and seasonings. Cover and cook 20 minutes until all moisture absorbed.

Avocado Ranch Dressing

Ami Mitchell

1 cup mayonnaise
1 cup whole milk
1 T. salsa (optional)

1 package Ranch dressing mix
1 (8 oz) Wholly Guacamole pkg.

Mix Ranch dressing according to package. Mix in guacamole package. Stir in salsa. Cover and store in refrigerator.

Strawberry Mousse

2 lbs. strawberries
1/2 half cup water
1/2 half cup sugar
1 envelope unflavored gelatin
2 cups Heavy Cream

In small pan heat water, sugar, and unflavored gelatin on low heat until gelatin and sugar are dissolved. Remove from heat and let cool to room temperature. Puree strawberries in a blender or food processor until smooth. Combine sugar mixture and strawberries. Whip cream until stiff. Fold strawberry mixture into whipped cream. Refrigerate for at least one hour but best over night. Spoon into serving dishes. Garnish with sliced strawberry. Serves 10.