

Beef Enchiladas

3 T. oil	1 lb. ground beef
1 garlic clove, minced	2 c. grated cheddar cheese
3 T. flour	½ c. diced black olives
1 ½ c. water	1 T. instant onion soup mix
1 (10 oz) can enchilada sauce	¼ tsp. salt
1 tsp. Lawry's seasoned salt	¼ tsp. ground pepper

10-12 corn tortillas

Combine oil and garlic in sauce pan and sauté for 2 minutes. Whisk in flour until smooth. Blend in water, enchilada sauce and seasoned salt. Cook until thickened slightly about 8 minutes. Set aside.

Cook ground beef and drain. Add 1 cup cheddar cheese, olives, soup mix, salt and pepper.

Lightly butter a 9 X 13 dish. Heat tortillas 1 minute in package in the microwave. Dip 1 tortilla in sauce. Spoon 1 T. of meat mixture into tortilla and roll up. Place seam side down. Repeat. Top with remaining sauce and cheese. Heat 350 degrees for 10 minutes.

Cumin Rice**Joan Bell**

1 cup uncooked rice	2 cans Beef Consommé soup
2 T. bacon drippings	1 T. Worcestershire
1/3 cup onions, chopped	¾ tsp. cumin seed
¼ cup green bell peppers, chopped	

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

Maple Syrup Salad

Jennifer Highfill

2 T. mayonnaise

1 tsp. sugar

2 T. maple syrup

Salt & pepper to taste

1 ½ T. white wine vinegar

¼ cup vegetable oil

Mix well. Serve over lettuce, dried cranberries, diced pears or apples and nuts.

Pecan Pie

1 stick butter

3 eggs, slightly beaten

½ cup light Karo corn syrup

1 tsp. vanilla

1 ¼ cup sugar

1 ½ cup pecans

1 unbaked pie crust

In a small sauce pan, place butter, sugar and Karo syrup. Heat on low until butter melts; do not boil. Let cool slightly. Add beaten eggs, vanilla and pecans. Pour into pie shell. Bake at 375° for 40-45 minutes.