

**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

**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.

**Cumin Rice**

**Joan Bell**

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

2 cans Beef Consommé soup  
1 T. Worcestershire  
3/4 tsp. cumin seed

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.

## Chocolate Chess Pie

Melanie Moore

1 (9 inch) pie shell, unbaked

1 (5 oz) can Pet Milk

1 ½ c. sugar

1 tsp. vanilla

3 T. cocoa

½ c. chopped pecans

¼ c. butter, melted

2 eggs, slightly beaten

1/8 tsp. salt

Prepare unbaked pie shell. Mix sugar, cocoa and butter in a food processor. Add eggs and blend for 2 ½ minutes. Add salt, milk and vanilla. Stir in pecans. Pour filling into pie shell. Bake 350 ° for 35-45 minutes.