

sheet and bake at 375° for 15-20 minutes or until golden brown. These may be cooled, frozen and reheated.

CHICKEN CORTEZ

6 chicken breasts, cooked and diced	1/2 c. chopped celery
1 (5 1/3-oz.) can evaporated milk	1 (8-oz.) can green chilies
1/2 c. sour cream	6 corn tortillas, torn into 1-inch pieces
1 (10-oz.) can cream of chicken soup	1/2 c. grated Monterey Jack cheese
1/2 c. Mexican salsa	1/2 c. grated Cheddar cheese
1 med. onion, diced	

Prepare chicken. Combine all ingredients. Blend well. Bake at 350° for 30-45 minutes, until heated thorough, hot and bubbly and slightly browned on top.

WORKING BARN STEW

2 T. olive oil	1 (15-oz.) can pinto beans, drained and rinsed
4 boneless, skinless chicken breasts, cut into 1-inch pieces	3/4 c. med. picante sauce
1 c. chopped onion	1 T. chili powder
1/2 green bell pepper, chopped	1 T. ground cumin
1/2 yellow bell pepper, chopped	1/2 c. shredded Cheddar cheese
1 tsp. minced garlic	6 T. sour cream
2 (14 1/2-oz.) cans stewed tomatoes	

Sauté chicken, onion, peppers and garlic. Add rest of ingredients except for cheese and sour cream. Simmer for 1 to 2 hours. Place in bowls and top with cheese and sour cream.

CRAB AND SHRIMP CASSEROLE

1 (4- to 6-oz.) can shrimp	1 c. mayonnaise
1 (4- to 6-oz.) can crab	1 c. celery, thinly sliced
1 c. Pepperidge Farm stuffing	1/2 c. onion, diced
1 can cream of mushroom soup	1 T. Worcestershire sauce

Combine all ingredients. Bake in a 350° oven for 30-45 minutes.