
CHICKEN SPAGHETTI

Joyce Boyte

4 to 5 lb. chicken	1 can cream of mushroom soup
1 (12-oz.) pkg. spaghetti	1 can Ro tel tomatoes
1 can cream of chicken soup	1 lb. Velveeta cheese

Boil chicken and remove from pot. Add spaghetti and cook until tender. Melt soups, tomatoes and cheese. Combine with cooked spaghetti. Cut chicken into pieces and add to spaghetti mixture. Simmer until heated thoroughly.

CHILI CON CARNE PIE

Charlotte Brackett

1 lb. ground beef	1 pkg. chili seasoning
1 sm. onion, chopped	1 can whole kernel corn
1 can tomato sauce	1 pkg. cornbread mix
Ketchup to taste	

Brown meat with onions and drain grease. Pour in tomato sauce, ketchup, salt, pepper and chili seasoning. Mix well and add corn. Simmer while mixing cornbread according to package direction. Pour cornbread batter over meat sauce. Bake at 350° until cornbread is done.

FARMERS DELIGHT

Vickie Duncan

2 lbs. ground beef	1 can cream of chicken soup
Salt and pepper to taste	1 can whole kernel corn
1 lg. onion, chopped	1 can Ro tel tomatoes
1 med. pkg. egg noodles, cooked and drained	Garlic salt

Brown ground beef and drain. Mix together soup, corn, tomatoes and garlic salt. Mix with ground beef, onion and egg noodles. Pour into casserole dish. Top with cheese. Bake at 350° for 30 minutes.