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## HEARTY BEAN AND SAUSAGE SUPPER

*Faye Aarons*

2 slices bacon, cut in half	1 tsp. salt
1/4 c. green pepper, chopped	1/4 tsp. pepper
1/4 c. onion, chopped	1/8 tsp. red pepper
1/2 c. carrots, chopped	1/2 tsp. sugar
1 clove garlic, minced	2 tsp. parsley flakes
1 (15 oz.) can tomatoes	1 lb. precooked sausage
2 to 3 cans navy beans	

Cook bacon in large heavy saucepan until crisp. Drain and set aside. Leave a small amount of drippings in pan (about 1 tablespoon) and add green pepper, onion, carrot and garlic. Cook 5 minutes. Add tomatoes which have been mashed or cut into small pieces. Stir in navy beans along with salt, peppers and sugar. Add sausage and simmer 30 minutes. Add crumbled bacon and parsley flakes. Cook 5 minutes more. This is delicious when made the day before and reheated slowly at serving time.

## HOT TAMALES PIE ✓

*Gretchen Brackett*

2 lbs. ground beef	2 pkgs. Mexican cornbread mix
1 onion, chopped	1 pkg. shredded Mexican cheese
2 T. chili powder	2 cans Ro tel tomatoes
1 jar spaghetti sauce	
2 cans whole kernel corn	

Brown meat and onion and drain. Add chili powder, spaghetti sauce. Bring to a boil, reduce heat and simmer. Add tomatoes and corn. Stir well. Heat 4 tablespoons oil in 11 x 16-inch casserole dish. Prepare cornbread according to package directions, and pour over oil in casserole dish. Pour sauce over cornbread mixture and slightly blend, but do not mix completely. Top with cheese. Bake at 375° until cheese is melted and dish is set, about 25 minutes.

## MEXICAN CHICKEN

*Mildred Hayman*

1 chicken or 4 lg. breast	1 can cream of mushroom soup
1 lb. Velveeta cheese	1/2 c. chicken broth
1 can Ro tel tomatoes	1 lg. bag Doritos
1 can cream of chicken soup	

Boil chicken, debone and cut into pieces. Melt cheese and tomatoes. Add soups and broth. Cover bottom of casserole dish with broken Doritos. Place chicken over chips and pour cheese mixture on top. Cover with more crushed Doritos. Bake at 350° for 20 minutes.