
TEXAS STYLE LASAGNA

Ethel Prine

1½ lbs. ground beef	2 c. small curd cottage cheese
1 tsp. seasoned salt	2 eggs, beaten
1 pkg. taco seasoning mix	12 corn tortillas, torn
1 can diced tomatoes	3 to 4 c. shredded Monterey
1 (15-oz.) can tomato sauce	Jack cheese
1 sm. can green chillies, chopped	

In large skillet, brown meat and drain. Add seasoned salt, taco seasoning mix, tomatoes, tomato sauce and chillies. Mix well, and simmer, uncovered, for 15 to 20 minutes. Combine cottage cheese and eggs. In a greased 9 x 13-inch baking dish, layer half of the meat sauce, half of the tortillas, half the cottage cheese mixture and half of the Monterey Jack cheese. Repeat layers. Bake at 350° for 30 minutes or until bubbly. Let stand 10 minutes before serving. Serves 10 to 12.

TOM BEN GHETTI

Gretchen Brackett

2 lbs. ground beef	1 can tomato soup
1½ lbs. ground pork	1 sm. can mushrooms, drained
1 lg. onion, chopped fine	1 (7-oz.) pkg. elbow macaroni, cooked
1 green pepper, chopped	Grated Velveeta cheese
1 (2-oz.) can pimentos, drained	
1 can English peas, drained	

In a large skillet, add enough Crisco to cook meat, onion and green pepper. Salt and pepper to taste. When done, drain excess fat. Add pimentos, peas, soup, mushrooms and cooked macaroni. Mix well and place in casserole dish and top with grated cheese. Bake at 350° until cheese is melted.