



with crushed chips and shredded cheese. Return to oven and cook until cheese is melted. Take out of oven and serve.

TATER TOT CASSEROLE

Lisa Summarell

1 lb. ground chuck
1 can cream of chicken
6 to 8-oz. jar picante sauce

Velveeta cheese loaf, sliced
1 bag frozen Tater Tots

Brown ground beef, drain. Mix with soup and picante sauce. Spread in bottom of casserole dish. Layer with sliced cheese. Line top of cheese with Tater Tots. Bake in 350° oven until bubbly and Tater Tots are done.

TURNIPS AND PORK CHOPS

Edna Kinney

4 to 6 pork chops
12 med.-size turnips, cut into
1/4-inch strips

Sugar, salt and pepper, to taste

Place pork chops in bottom of Dutch oven. Add 1/2 cup water. Put sliced turnips over this. Cook on top of stove for 20 minutes or until turnips are tender. Good with cornbread, tea or coffee.

WEST TEXAS CASSEROLE

Joann Franklin

2 lbs. ground round
2 T. oil
3 cloves garlic, minced
1 T. salt
1 lg. onion, chopped
1 med. bell pepper, chopped

2 T. chili powder
2 1/2 c. Ro-Tel
1 can kidney beans
3/4 c. raw rice
1/4 c. black olives, chopped
1 1/2 c. grated cheese

Brown meat in oil; drain. Add garlic, salt, onion, bell pepper and chili powder. Cook 3 minutes. Add Ro-Tel with juice, beans and rice. Put all ingredients in a greased dish. Bake at 350°, uncovered for 45 minutes. Sprinkle cheese and olives over top and put back in oven and melt cheese.