

## **GREEN CHILI**

*Sandy Bass*

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| <b>1 (2 to 3 lb.) pork loin, cubed</b> | <b>1 Tbsp. rubbed sage</b>                        |
| <b>1 stick butter</b>                  | <b>2 Tbsp. dried Chipotle seasoning</b>           |
| <b>1 yellow onion, chopped</b>         | <b>Chopped jalapenos (optional)</b>               |
| <b>3 cans chopped green chilies</b>    | <b>4 c. water</b>                                 |
| <b>1 can Ro-Tel tomatoes</b>           | <b>1 c. pepper Jack or Cheddar cheese, grated</b> |
| <b>1 to 2 Tbsp. salt</b>               |   |
| <b>1 Tbsp. chopped dried basil</b>     |   |

In heated Dutch oven, melt butter, then add cubed pork loin and chopped onions. Cook until pork is cooked through and onions are clear. Lower heat and simmer for 30 minutes. Add green chilies, Ro-Tel, jalapenos (if desired), 2 cups water, and seasoning. Let simmer for at least 3 hours over low heat, adding water when it cooks down.

Warm tortillas in a moist towel in microwave for about 45 seconds. Serve in bowls with grated cheese sprinkled on top. Serve in bowls with warm tortillas.

## **HAM AND CHEESE CASSEROLE**

*LaZavia T. Davis*

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| <b>2½ c. uncooked macaroni pasta (9 oz.)</b> | <b>½ tsp. honey Dijon mustard</b>                             |
| <b>¼ c. butter or margarine</b>              | <b>2 c. shredded Cheddar cheese (8 oz.)</b>                   |
| <b>1 garlic clove, finely chopped</b>        | <b>4 oz. sliced, cooked deli type ham, cut in thin strips</b> |
| <b>¼ c. Gold Medal all-purpose flour</b>     | <b>⅓ c. grated Parmesan cheese</b>                            |
| <b>½ tsp. salt</b>                           |   |
| <b>2 c. milk</b>                             |   |

Heat oven to 350°F. Cook and drain pasta as directed on the package.

While pasta is cooking, melt butter in a 3 quart saucepan over low heat. Cook garlic in butter for about 30 seconds, stirring frequently. Stir in the flour and salt. Cook over medium heat, stirring constantly, until mixture is smooth and bubbly. Gradually stir in the milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in the honey Dijon mustard and Cheddar cheese. Cook, stirring occasionally, until cheese is melted.