

ENCHILADA CASSEROLE

2 lb. ground chuck	4 oz. can chopped green chilies
1 lg. bell pepper, chopped	1 can mild El Paso enchilada sauce
1 lg. onion, chopped	10 flour tortillas, broken into pieces
2 cloves garlic, minced	At least 2 c. grated Mexican cheese
½ tsp. salt	
Coarse black pepper to taste	
2 cans mushroom soup	
½ can water	

Grease a large casserole dish and put 2 tablespoons water in it. Brown and drain first 6 ingredients. Mix next 4 ingredients and set aside. Keep separate. Layer tortilla pieces, meat mixture, soup mixture, and cheese. Layer twice. Let stand covered in refrigerator for 24 hours before cooking. Bake uncovered for 45 minutes at 350°. Makes 10 to 12 servings.

Barbara Titone

MEXICAN CASSEROLE

1 can tamales	¼ lb. cubed cheese, sharp cheddar
1 can chili	1 small onion
1 bag corn chips, medium	

Break tamales. Layer ingredients in 2 quart casserole. Pour juice of tamales over all. Bake for 30 minutes at 350°. Serves 4.

Sylvia Black

MARGARET'S BEEF MEDLEY

1 - 1 ½ lbs. ground beef	1 can (14 oz.) whole tomatoes, minced, with juice
1 lg. onion, chopped	4.5 oz. jar mushrooms, minced
2-3 (8 oz.) cans tomato sauce	Sugar, salt, pepper, oregano, and chili powder to taste
¼ c. ketchup	
1 can Ranch Style beans	
1 can whole kernel corn, drained	

Brown ground meat and onion. Drain oil off. Add remaining ingredients. Cook slowly, stirring often, until juice thickens.

*Margaret Keahey
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