

**MEATS & MAIN DISHES**

**FIRECRACKER ENCHILADA CASSEROLE**

2 lb. ground chuck	6 frozen corn tortillas, thawed
1 onion	1 ½ c. shredded Monterey Jack cheese
2 Tbsp. chili powder	1 ½ c. shredded Cheddar cheese
2 to 3 tsp. cumin	10 oz. can Ro-Tel, diced
1 tsp. salt	1 can cream of mushroom soup
15 oz. can Ranch Style beans	

Cook ground beef and onion. Add chili powder, cumin and salt. Cook for 10 minutes. Pour into 9 x 13 pan. Layer beans, tortillas, cheese. Pour Ro-Tel tomatoes over cheese. Thinly spread soup over top. Bake at 350° for 45 to 60 minutes.

*Linda Griffin*

**WASH POT STEW**

40 lb. stew meat, cut up	15 lb. potatoes, diced
7 lb. onion, diced	2 gal. mixed vegetables
1 gal. cream-style corn	1 gal. whole kernel corn
2 gal. tomatoes	1 box salt
1 medium can peppers	1 bottle hot sauce
1 lb. oleo	1 bottle cooking oil

Cook meat until tender. Mix all ingredients except potatoes. Add potatoes last. Cook for 4 hours in a 15-gallon pot. Stir often. When done, add 1 box crumbled crackers to thicken. Feeds about 60 people. Freezes well.

*Jewell Hemphill*

**HAMBURGER-TOT-CASSEROLE**

2 lb. hamburger	2 cans cream of mushroom soup
1 chopped onion	1 pkg. country gravy
1 chopped bell pepper	½ c. water
salt and pepper to taste	1 bag frozen Tater Tots

Brown hamburger with onion, bell pepper, salt and pepper. Drain off excess grease. Add mushroom soup, gravy and water. Mix well. Pour into a 9 x 13 pan. Place layer of Tater Tots on top of mixture. Bake uncovered in 350° oven until Tater Tots are done, about 30 minutes.

*Wanda McCullough*