

POTATO TOP CASSEROLE

1 lb. ground beef	1 c. shredded Cheddar cheese
1 (15 oz.) can mixed vegetables, drained	1 c. mashed potatoes or Tater Tots
1 can mushroom soup	1/3 c. milk

Brown meat; drain. Put meat in 9-inch square baking dish. Spread vegetables over meat. Spread soup over vegetables. Spread cheese over soup, then spread potatoes over cheese. Bake 45 minutes at 350°.

Louise Barnes

CHILI RELLENOS

1 lb. ground chuck	2 Tbsp. picante sauce
1 onion, chopped	16 chilies
1 clove garlic, pressed	2 c. oil
1 bell pepper, chopped	1 tsp. season salt

Batter for Frying:

3/4 c. meal	2 eggs
1/2 c. flour	1 c. buttermilk
1 tsp. salt	1 tsp. sugar
1 tsp. baking powder	

Bring oil to fish fry hot, dip chilies to loosen skins, let cook and then peel skins off. Do not break flesh of pepper. Set aside. Fry chuck, onion, garlic, bell pepper and drain well. Add picante, salt, pepper and season salt. Set aside. Make a slit in side of chilies. Put 1 tablespoon meat mixture into pepper. Use a toothpick to close. Set aside. Mix all ingredients of batter, adding enough water to make a medium thin batter. Dip chilies in batter, dropping into hot oil. (I use Fry Daddy.) Cook until golden brown. Warn about toothpicks.

Cherry Compton