

BREAKFAST SAUSAGE

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| 1 ½ lb. hot sausage | ½ tsp. black pepper |
| ½ c. chopped celery | ¼ tsp. salt |
| ½ c. chopped onion | 1 large French loaf or 2 small |
| ½ c. bell pepper | loaves of French bread |
| ½ tsp. garlic powder | |

Combine all ingredients except bread in large skillet. Cook until done. Cut bread in half. Hollow out the center, mix with ½ cup milk and 1 egg. Mix this with the cooked sausage mixture. Spoon mixture into hollow of bread. Wrap in foil. Cook at 400° for 15 minutes.

Ernie Sims

SOUR CREAM CHICKEN ENCHILADAS

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| 1 chicken, deboned | 8 oz. cream cheese |
| 1 lb. Monterey Jack cheese | 2 cans cream of chicken soup |
| 1 lb. Colby cheese | 1 pt. sour cream |
| 1 bunch green onions | 3 doz. flour tortillas |
| 1 clove garlic | small amount oil |

Fry tortillas in oil until soft. Fill with grated cheese, chicken and onion; roll. Mix garlic, chilies, soup and sour cream together. Pour over enchiladas. Bake at 350° until bubbly, approximately 30 to 45 minutes.

Vinnie Watson

BILLY'S HOMEMADE CHILI

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| 2 lb. ground beef | 2 Tbsp. Mrs. Butterworth syrup |
| 1 chopped onion (optional) | 2 large cans tomato sauce |
| 1 tsp. red pepper (optional) | 4 cans chili beans |
| 5 Tbsp. chili powder | 2 c. water |
| dash of garlic salt | |

Brown ground beef with onion. Drain. Add tomato sauce, water, chili beans. Stir. Mix in all other ingredients. Cover. Simmer for 1 hour, stirring occasionally.

Billy Goode, Jr.