
Main Dishes & Casseroles

Main Dishes

BEEF ENCHILADAS

Beth Herring

1½ lbs. ground beef
1 can enchilada sauce
1 can cream of mushroom soup
1 can cream of chicken soup
1 pkg. flour tortillas
8-oz. mild cheddar cheese

Brown beef in skillet. Add enchilada sauce and both cans of soup. Simmer about 30 minutes. Layer baking dish with tortillas and ½ meat mixture. Add another layer of tortillas and remaining meat mixture. Top with grated cheese. Bake at 350° for 30 minutes.

BEEF POT PIE

Marie Welch

1 lb. ground beef
1 onion, chopped
2 cans vegetable alphabet soup
1 can flaky biscuits

Brown meat and onion and drain well. Add soup. Pour in casserole dish and top with thin layers of biscuits. Bake at 375° until golden brown.

BLACK EYED PEA CORNBREAD

Beth Herring

1 lb. pork sausage
1 onion
1 c. yellow cornmeal
½ c. Crisco
½ c. flour
1 tsp. salt
1½ tsp. baking soda
2 eggs
1 c. buttermilk
¾ c. cream corn
2 c. shredded cheddar cheese
1 (15-oz.) can black eyed peas

Brown sausage and onions and drain. Mix all ingredients together and add sausage. Pour in 9 x 13-inch casserole dish and bake at 350° for 50 minutes or until done.