

CHIP AND CHICKEN CASSEROLE

- | | |
|---|--|
| 1 bag Doritos chips | 1 chicken |
| 1 can cream of mushroom soup | 1 c. chicken broth |
| 1 can cream of chicken soup | Jalapeno peppers (as desired) |
| 16 oz. shredded Cheddar cheese | 1 tsp. chili powder |
| | 1 tsp. Tabasco sauce |

Boil and debone chicken. Mix chicken with all ingredients except chips and cheese. Layer in casserole dish, chips, mix, then cheese. Bake at 350° for 35 minutes.

CORNMEAL DUMPLINGS

*Cherilyn Brett
Daughter of Sally Mahoney, Medical Records*

- | | |
|--|--|
| 3 to 4 lb. pork loin | 2 eggs, beaten |
| 1 c. cornmeal | 1 chopped onion |
| 1/2 c. plain flour | 1 tsp. garlic powder |
| 3/4 tsp. salt | 5 (14.5 oz.) cans chicken broth |
| Red and black pepper to taste | 3 Tbsp. cooking oil |

Cut pork loin in bite-size pieces and cook with oil and onion in skillet until done. In a large pot, bring chicken broth to rolling boil. In a large bowl, mix cornmeal, flour, salt, peppers, and garlic powder with enough boiling water to make a stiff, sticky dough. Add two beaten eggs to the dough. Drop by teaspoonful into boiling broth. Add pork and onion mixture. Cover and cook undisturbed over medium heat for about 20 minutes. Do not boil too fast or they will fall apart.