



CHEESY ROTEL CHICKEN AND "DOGSTRINGS"

Tami Tyson Cobb

4 Tbs. butter	1 lb. Velveeta, cubed
1 large onion, chopped	"Krazy Jane's", ground pepper, etc. to taste
4 stalks celery, chopped	3 lb. breasts & thighs, cooked in seasoned water to cover
1 bell pepper, chopped	Reserved broth from cooking chicken
1 can Rotel diced tomatoes with lime & cilantro	1 lb. spaghetti or vermicelli
2 cans Cream of Chicken & Mushroom soup	

In large skillet sauté vegetables in butter until soft. Add Rotel, soup, and Velveeta, stirring over medium-low heat until cheese is melted. Chop cooked chicken, add to skillet, and season to taste. Cover skillet and remove from heat. Strain and reserve chicken broth. Set about 2 cups broth aside. In remaining broth (plus more water if needed) cook spaghetti just until tender. Drain and combine spaghetti with chicken and cheese mixture. Adjust seasonings. Add as much of the reserved chicken broth as you need to make the sauce the consistency you like. The spaghetti tends to soak it up. Serves a crowd and freezes well.

Note: "Dogstrings" - When Garrett was 2 years old, we were watching the movie "Lady & the Tramp." When it got to the famous part where the two dogs were sharing spaghetti, he said very sweetly, "Awww, look, they're eating dogstrings." We've never let him live it down.