



## SWISS SAUSAGE PIE

Emily Caroline Moore

- |  |                              |
|--|------------------------------|
| 1 cup finely crushed cracker crumbs (Ritz or Town House) | 2 slightly beaten eggs       |
| ¼ cup butter (½ stick), melted                           | ¾ cup sour cream             |
| 1 lb. bulk sausage                                       | ½ tsp. salt                  |
| 1 cup chopped onion                                      | black pepper to taste        |
| 2 cups Swiss cheese, grated                              | 1 cup cheddar cheese, grated |

Combine crumbs and butter. Press onto bottom and sides of a 9 - inch pie plate. Cook sausage and onion until sausage is brown and crumbled; drain. Combine sausage and onion with Swiss cheese, eggs, sour cream, salt, and pepper. Pour into pie shell. Bake at 375° for 25 minutes. Top with cheddar and return to oven for about 10 more minutes, or until cheese is melted.

**Note:** This is wonderful for breakfast, brunch, lunch, or dinner.

## TEXAS TACO TOSS-UP (A meal in itself!)

Lauren Cobb Snelling

- |   |                           |
|---|---------------------------|
| 1 lb. ground beef or turkey               | chopped tomatoes          |
| 1 can Rotel                               | chopped onions            |
| 1 (16 oz.) can Ranch Style or pinto beans | chopped green onions      |
| 1 pkg. taco seasoning                     | avocado slices            |
| Mahatma Spanish Rice, prepared            | grated cheese             |
| Fritos Corn Chips or tortilla chips       | salsa                     |
| shredded lettuce                          | sour cream                |
|   | Buttermilk Ranch Dressing |
|   | chopped fresh cilantro    |

Brown meat in large skillet; drain fat if necessary. Stir in Rotel, beans, and taco seasoning. Simmer for 15 minutes. To serve, layer the meat/bean mixture with any of the above toppings in the order you choose. Olé!

