

*B*ETTY BUTLER BEEF ENCHILADAS

10 flour tortillas
1½ lbs. ground beef
1 med. onion
Salt and pepper to taste
1 can cream of chicken soup

1 can cream of mushroom soup
1 can evaporated milk
1 can Ro-Tel tomatoes
½ sm. block Velveeta cheese

Brown ground beef, onion, salt and pepper in a skillet. Drain and set aside. In a large microwavable bowl, add cream of chicken, cream of mushroom, milk, Ro-Tel and cubed Velveeta together. Stir until mixed. Microwave 2 minutes at a time until cheese is melted good. You can add more cheese if desired. Pour a small amount in bottom of a 9 x 13-inch casserole dish, just to cover. Put ground beef in tortillas and roll up. Place in the dish. Pour rest of cheese sauce over tortillas. Bake at 350° for approximately 20 minutes or until cheese is bubbling through and a little brown on top.

Note: With thanks to Carl & Jessica Frith.

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