

Remove tenderloins. In a small bowl, mix cornstarch & water until smooth. Stir into pan juices. Bring to a boil. Cook & stir for 2 minutes to thicken gravy. Serve over tenderloins.

PARMESAN CRUSTED CHICKEN

Julie McLerran

1/2 c. Hellmann's Real Mayonnaise	1 pkg. Chicken Tenderloins
1/4 c. Grated Parmesan Cheese	4 tsp. Italian Seasoned Dry Bread Crumbs

Combine mayonnaise & cheese. Spread onto chicken. Coat chicken with bread crumbs. Bake at 425° for 20 minutes or until thoroughly cooked. Serves 8.

PEALADAS (Like Enchiladas)

Janice Anderson

2 cans Black-Eyed Peas, drained	1 lg. Onion, chopped (or 4-5 T. onion flakes, you can soften with 1/4 c. water)
2 medium cans Chili	1 pkg. Flour Tortillas
1 lb. Cheddar Cheese, grated	

Simmer together peas & chili until heated. Use potato masher & mash real well. Set aside. Spray 9x13 pan. Put a layer of pea mixture into tortilla. Top with cheese & onion (or other favorite toppings). Fold tortilla; place folded side down into pan. Put remaining pea mixture on top of tortillas. Top with cheese. Bake for 30 minutes at 350° or until cheese is bubbling. This freezes well-cooked or uncooked.

PEPPERONI PIZZA TWIST

Michelle King

1 (3-oz.) pkg. Pepperoni Slices, diced	2 pkgs. Refrigerated French Bread Dough
1 Egg White	1 tsp. Italian Seasonings
1 (3-oz.) can Pitted Ripe Olives, drained & chopped	2 T. Grated Fresh Parmesan Cheese
1 clove Garlic, minced	1 (15-oz.) can Pizza Sauce, warmed
1 Small Onion, chopped	Banana Peppers, Green Peppers or any of your favorite pizza toppings
1 T. Parsley	
2 T. All-Purpose Flour	
1/2 c. Shredded Mozzarella Cheese	

Preheat oven to 375°. Dice pepperoni. Chop all vegetables. In bowl, combine pepperoni, olives, onion, parsley, cheese, flour & garlic (also
(continued)