

salt & a dot of butter. Pour 1/2 c. water into skillet, cover & simmer for 45 minutes. Serves 6.

TACO TATER TOT CASSEROLE

Jana Freese

1 lb. Ground Beef	Sour Cream
1 pkg. Taco Seasoning	Salsa
1 pkg. Tater Tots	Green Onions, sliced
2/3 c. Water	Olives (optional)
Shredded Mexican cheese	

Cook tater tots according to package directions. Meanwhile, cook ground beef until browned & no longer pink. Add taco seasoning & water. Cook on low until seasoning has dissolved. Spray a casserole dish with non-stick spray. Place 1/2 the tater tots in dish, top with 1/2 the cooked meat & 1/2 the cheese. Layer the remaining tater tots on top of the cheese, then the remaining meat on top of the tater tots, ending with the remaining cheese. Place in oven to heat until cheese melts. Serve with salsa, sour cream, green onions and olives. Serves 6.

TACO TATOR TOTS

Edie Clemans

1 bag Frozen Tator Tots	1 jar Sliced Black Olives for topping
1 lb. Ground Beef	1 pkg. Shredded Cheese
Taco Seasoning	1 jar Picante Sauce
1 Tomato, chopped for topping	

Bake tator tots by package directions. Cook meat & add seasoning. Layer tots, meat & cheese. Bake at 350° to melt cheese. Serve topped with tomato, olives & picante sauce. Serves 4-6.

TALLERINE

Dena Weems

1-1/2 lbs. Ground Chuck	2 (8-oz.) cans Tomato Sauce
1 med. Onion, diced	1 can Cream of Mushroom Soup
1 med. Green Bell Pepper, diced	1 lb. Velveeta Cheese, cubed
1 tsp. Salt	12 oz. Egg Noodles
1/4 tsp. Pepper	1 can Whole Kernel Corn, drained
2 T. Chili Powder	

Sauté ground chuck, onion & bell pepper until meat is done. Add seasonings, tomato sauce & soup. Simmer 15-20 minutes. Cook noodles in a large pot; drain. Stir in cheese, corn & meat mixture. Cover & let stand
(continued)