Chicken Pot Pie

2 cans Potato Soup

1 can Veg-All; drained\*

2c chicken, cooked and diced

½ c milk

½ tsp Thyme

½ tsp. black pepper

2 pie crusts, thawed (rolled and boxed)

Preheat oven to 325degrees

\* Can substitute frozen vegetables (peas, carrots and corn) and an additional ¼ cup of milk

1. Line casserole dish with I pie crust

2. Mix all ingredients in mixing bowl (except for 2nd pie crust). Be sure to drain veg-all and cut chicken in small pieces

3. Pour mixture into crust lined casserole dish.

4. Add second pie crust and flute the edges with fingers or a fork

5. Bake 325 degrees for 50 minutes

Taco Soup

1/2 lb. ground beef

1/4 large onion, chopped

2 -3 Tbs. taco seasoning

2/3 cup stewed tomatoes

1 8-oz. tomato sauce

1/2 cup corn

1/2 cup kidney beans

1 cup water

1 cup grated cheese

8 olives, sliced

1/4 cup sour cream

Fritos

In a large fry pan, brown ground beef with onion; stir and break up meat as it cooks. Drain grease from meat. Put browned meat/onion mixture in a large saucepan. Add taco seasoning, tomatoes, tomato sauce, kidney beans, corn and water. Heat and simmer for 20 minutes, stirring occasionally; to keep mass from sticking to the bottom of the pan. (May be served at this time, but flavor develops if allowed to stand.)

Serve over Fritos in a bowl. Add a dollop of sour cream, grated cheese and olives on top.

Italian Spaghetti Sauce

1lb ground beef

½ cup chopped onion

½ cup chopped bell pepper

1pkg spaghetti sauce mix

2 cans tomato sauce

2 cans water

2 bay leaved

1 can cream of mushroom soup.

Brown first three ingredients in large skillet, drain. Add other ingredients. Simmer at least one hour. Taste improves with cooking time. May be frozen for later use.

Mock Sour Cream Base

1pt cottage cheese

2T Lemon juice

4 T milk

Blend in a blender or mixer. Flavor with ranch dip mix or use as a base for any dip which calls for a sour cream base.

Breakfast Casserole

Ingredients

6 slices white bread

1 pound sausage

1 teaspoon dry mustard

2 cups Swiss cheese, grated

5 eggs

2 cups milk

1 teaspoon Worcestershire sauce

1/4 teaspoon salt

1/4 teaspoon pepper

Instructions

1. Grease a lasagna pan large enough to hold the slices of bread laid out flat.

2. Brown the sausage and mix with dry mustard.

3. Beat eggs and milk together with Worcestershire sauce, salt and pepper.

4. Arrange bread slices in bottom of dish. Spoon on sausage and cheese, and pour egg mixture over all. Refrigerate overnight.

5. To serve, preheat oven to 350F. Bake casserole 30 to 45 minutes. Serves 6.