

Dorito Casserole

Ingredients

1 lb ground beef (cooked, drained)
1 (13 ounce) bags Doritos (crunched)
1 (10 ounce) cans cream of mushroom soup
1 (10 ounce) cans cream of chicken soup
1 (10 ounce) cans rotel, original (drained)
8 ounces cheddar cheese (shredded, you can add more if you love lots of cheese)

Directions

Start by cooking the beef then drain.

Put into 9x13 casserole pan.

Add in cream of mushroom, cream of chicken, and rotel (drained); mix all together.

Pour crunched bag of doritos evenly across the top.

Finally spread cheese on top of the doritos and put into oven for about 10-15 minutes; (preheat oven to 350).

Taco Soup

Ingredients

1 lb ground beef, browned
1 (1 1/4 ounce) packages taco seasoning mix
1 (15 1/4 ounce) corn, undrained don't have to use if you don't want
1 (15 1/2 ounce) kidney beans, undrained can use a can of Hormel Chilli with beans
1 (10 ounce) cans Rotel tomatoes & chilies, chopped fine or blend if your kids don't like chunky things
1 (6 ounce) cans tomato paste
1 (16 ounce) Velveeta cheese
3 cups water

Directions

Dump everything into a large pot and simmer for 20 minutes. Or cook in uncovered crockpot 1 1/2 to 2 1/2 hours on high or 4-6 hours on low.

BIEROCK CASSEROLE by Jimmy Edwards

Prep Time: 15 Minutes

Cook Time: 25-30 Minutes or Until Golden Brown

Servings: 12

"Jimmy Edwards' Favorite Recipe."

INGREDIENTS:

1/2 cup chopped onion
1 1/2 pounds lean ground beef
1 (package of coleslaw
2 (8 ounce) cans refrigerated crescent rolls
1 (8 ounce) package shredded

Cheddar

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).

2. Brown onion and ground beef in a large skillet over medium high heat; drain extra fat out of skillet, then

stir in Cole-slaw. Heat through until Cole-slaw is soft you can add some of the grease from the ground

beef to moisten or steam Then place in a casserole dish.

3. Place 1 package of crescent roll dough into the bottom of a lightly greased 9x13 inch baking dish.

Spread beef mixture on top, and add a layer of cheese. Lay a 2nd package of crescent roll dough over

the top of the beef mixture. Bake in pre-heated oven for 25 to 30 minutes, or until golden brown.

NO BAKE CHERRY CHEESECAKE Dreamy Cheese Cake by Summer Guerrero

1 graham cracker pie crust

2 (8 oz.) pkgs. cream cheese

1 (8 oz.) Cool Whip

1 tsp. vanilla, optional 1 tsp. lemon juice

1 can cherry pie filling

Cream together at room temperature cream cheese, Cool Whip and vanilla. Pour into pie crust. cover with

cherry pie filling. Chill and serve.

QUICK AND EASY LASAGNA by Summer Guerrero

1 lg. jar spaghetti sauce

1 box lasagna noodles, uncooked

1 lb. container cottage cheese

1 1/2 lb. ground beef or turkey

1/2 c. chopped onions

2 c. shredded mozzarella cheese sometimes I mix in some 3 cheese mix.

Brown meat, with chopped onions. Drain off fat. In 2 x 13 inch baking dish, spoon small amount of

spaghetti sauce and spread over bottom of dish. Place a layer of uncooked lasagna noodles. On top of

this, place the meat and onion mixture, then another layer of noodles. Then spread the cottage cheese

over noodles, then another layer of noodles. Pour the rest of the spaghetti sauce over the top. cover with

aluminum foil. Bake at 350 degrees for approximately 1 hour, or until noodles are cooked. For the last 10

minutes, remove cover and spread mozzarella cheese on top. Continue baking until cheese melts well.

Fry Beef and Broccoli sent in by Randy Cowden

Beef:

1 ¼ lb. Beef flank Steak, Cut into thin strips

2 TBLSP. Soy Sauce

3 Cloves Garlic (minced will work)

1 TBLSP. Grated ginger root

Sauce:

1/3 Cup Hoison Sauce

1/3 Cup Water

1 TBLSP. Cornstarch

½ Tsp. Crushed Red Pepper (go light this is hot)

Stir – Fry:

2 TBLSP. Peanut or Vegetable Oil

2 Cups Fresh small broccoli crown
 1 ½ Cups shredded Carrots (julienne best if fresh)
 2 TBLSP. Water
 ½ Cashew halves (Optional)

1. In medium bowl, mix beef, soy sauce, garlic, and gingerroot, set aside. In small bowl. Mix sauce ingredients with a wire whisk until smoothly blended, set aside.
2. In wok or skillet, heat 1 tblsp. Oil over high heat , add beef mixture, breaking up clumps of beef with wooden spoon, cook 1 to 3 minutes . remove from pan set aside.
3. Empty wok add 1 tblsp. Oil heat over high 1 minute, add Broccoli and carrots add 2 tblsp. Water, cover, cook for 2 to 4 minutes stir occasionally, until broccoli and carrots are crisp-tender.
4. Return beef mixture to wok, WHISK sauce mix again add to beef and stir-fry in skillet or wok. Cook 1 to 2 minutes, stir occasionally, until sauce is thickened. ADD cashews if desired and serve over rice

Prep time: 25 minutes Makes : 4 servings Toss a few oriental crunchy noodles or top

Quesadilla Sent in by Aunt Randi

1 hand full cheese
 2 Flour or Corn tortilla
 1 thin slice of yellow onion
 cubes chicken or beef
 or shredded
 1 cast iron skillet / a pancake griddle works best
 1TB butter
 Spray oil
 Sour Cream if you like

Heat your skillet med hot. add oil and butter (not much just enough to coat the bottom). put in your cubes and onion to toast. After they are good and toasted remove from pan. Spray your skillet with oil again.

Now lay your tortilla in the skillet and let it begin to toast. As it browns add 1/2 your cheese. Spread it all over your tortilla. ' Now add your sautéed meat and onions then add the rest of your cheese.

Now butter one side of the next tortilla and put the unbuttered face down on the cheese of the next tortilla and put the unbuttered face down on the cheese. Press edges together like you would a pie or turnover. Now carefully flip it and toast that side now take out and enjoy.

MEXICAN POTATOS

5 LB White potatoes
 1 Blender full of home made sauce
 either Hot or Mild Sauce
 2 or 3 Yellow Onions
 2 or 3 Bell Peppers
 1 Can Generic whole tomatoes

Peel and cut potatoes in to bit size pieces or slice med.

Pour blender full of sauce on top

Slice onions and bell peppers in to med. size slices

For color use red yellow & green peppers
Pour tomatoes into a bowl and smash with
your hands
Then pour them over the potatoes
Mix all together and cover with foil
Use fork to make holes in foil top
Bake at 350 for 1 1/2 hours or until the
potatoes are the
Consistence that you like.

BURRITO MEAT

1 Family Pkg. of Pork Steak

Cut in to cubes (what ever size you like I like sm.)

Cut out most of the fat. Put on med-low in a dutch oven
on the stove.

1 Lg. can generic whole tomatoes (1qt)

1 Yellow onion (cut in 1/4's)

1 Tbl spoon ground cumino (cumin)

1 Tbl spoon garlic POWDER

1 teaspoon salt (to taste)

1to10

J. Peppers (depends on how you want it) (micro wave 1- 4
minutes)

(FOR THAT MILD FLAVOR NO PEPPERS & ADD 1TBL SPOON OREGANO FLAKES)

1 Pour juice from Tomatoes in to blender

2 Add onion

3 Add Peppers & seasoning

4 BLEND ON CHOP

5 Now add rest of tomatoes

6 Now blend on CHOP

Pour all into pan where meat is and stir

Now let simmer for about 30 minutes

For more liquid use tomato Juice or tomato Sauce

With Gravy

1 1/8 cup flour

2 1/2 cup water

Mix together with whisk or fork

3 Remove meat and add gravy to sauce mix well

4 Add meat back to sauce and let simmer 15 minutes

Broccoli, Cheese and Rice sent in by Evelyn Fleming

1. 1 stick of butter
2. 1/2 onion diced
3. 1 can cream of celery soup
4. 1 jar of cheese whiz
5. 1 small package of dice frozen broccoli

In a skillet sauté onion in butter until transparent. Stirring constantly, cook the instant rice as directed on

the box. Defrost broccoli in microwave. In a crock pot... mix celery soup, cheese whiz and broccoli then

add rice and stir. Cook on low for approximately 2 hours.

Quick Bean Burrito

- 1 Tube Chorizo (8oz)
- 4 cups Cooked Pinto Beans
- 1/4 or 1/2 pkg Williams taco seasoning
- garlic powder If Desired
- Fry chorizo add to well heated beans
- add dry ingredients mix all together and let simmer about 5-8 minutes
- You will need about 12 - 18 flour tortillas (warmed)
- to make your burritos

Enchilada Casserole

- small pkg. of corn tortillas
- package of Williams taco seasoning mix
- of cheddar Monterey jack mix cheese
- jar or can of enchilada sauce (Look for the kind that is made from chili pods)
- of hamburger
- of a yellow onion (Optional)
- Dice the onion , grade the cheese using the small holes on the grader
- this makes a softer flavor
- Simmer hamburger in skillet with 1/2 cup of water
- add 1/4 or so of your onion
- Simmer till meat is done and onions are soft
- Drain excess fluid and add seasoning mix (stir well)
- (CRUMBLE MEAT AS IT IS COOKING)
- In a skillet add enchilada sauce and warm
- (you can add small amounts of water to thin as needed)
- Dip 1 corn tortilla in to enchilada sauce at a time for maybe 20 sec on each side
- (if you leave them in the sauce to long they will get to soft and fall apart)
- After you have made one layer in your Lasagna pan (up the sides too)
- You can begin to start layering
- 1.) tortillas 2.) meat 3.) cheese 4.) onions
- You will finish it off with a top layer of tortillas pour some of your enchilada sauce that
- you have left over on top of your top layer
- Now sprinkle cheese on top of that
- Now sprinkle some of your diced onions on top of that
- Place in over at 350 degrees for about 20 minutes or so

A lasagna pan works well for this recipe Spray with Pam

QUICK AND EASY TASTY PORK MEAT

1 or 1/2 Of a egg size yellow onion (Optional)

1 Pork Roast or 1 Lg. pkg. of pork steak or 1 Lg pkg. of pork chops

1 Crock Pot

Cut your onion in half and slice (I like nice thick slices)

Put your meat in first, I like to leave the bone in it gives it more flavor

Put your onions in

Mix together these ingredient in a bowl or just put this all in the crock (why mess up a bowl)

Put in the full can of Enchilada sauce

Put in 1/2 of the green chile sauce (depends on how hot you want it)

Put in your taco seasoning mix (I use what ever mix I pickup nothing special)

Stir on occasion

Turn you crock pot to high for the night It will be ready to eat in the morning.Or you can put this on early in the morning and let it cook all day and it will be readyfor supper,

Japanese Steak and Sticky Rice Sent in by Nelly

MARINADE:

1 [teaspoon ginger](#) (dry spice; I used ground as I couldn't find minced)/ 1 Tablespoon minced, if fresh

2 [garlic](#) cloves, minced(I buy the minced in jar from Dillon's in produce section)

1 tablespoon light [brown sugar](#)

1/2 teaspoon [crushed red pepper](#) (more or less)

1/2 cup [soy sauce](#)

Optional ingredients to add to marinade (I didn't use as I didn't have these on hand and it came out

fine):

1 [scallion](#), finely sliced

2 tablespoons [sake](#) or dry [sherry](#)

This will marinate approx. 24 oz. or 1 1/2 lbs of beef (You can use your preference of beef; the recipes

calls for filet mignon)

TO PREPARE MARINADE: Combine all the marinade ingredients in a shallow dish or bowl (Ziploc bag

works great too and it's easier to flip). Add the steaks (I cut it into slices before I marinate it) and massage with the marinade. Marinate for 1 - 2 hours, or refrigerate overnight, turning occasionally.

TO PREPARE MEAT: Remove the steaks/or pieces from the marinade.

If whole steak: Grill for about 4 minutes per side for medium-rare or about 5 minutes per side for medium. Thinly slice across the grain.

If cut up: I just throw it in a pan on the stove until it's cooked how you want it.

Make your sticky rice as usual and serve with it.

Candy's Spanish Rice

- 1 cups of Rice
- 1 1/2 cups of water
- 1 sm can of generic tomatoes (they are the best to use)
- ½ yellow onion
- 1 teaspoon of oregano flakes
- ½ teaspoon of garlic powder
- ½ teaspoon of salt
- ½ teaspoon or less blend 4,5,6 & 7 together in the blender taste now add more subtract ingredients to your taste set blender aside in a skillet or pot which ever you like add oil not to much it will make the rice mushy if you use too much. All you want to do is get it hot now slice

and add ¼ yellow onion in skillet to brown. Now add rice and brown, stirring as needed. If your pan is hot it will brown pretty fast Now measure 1 cup of the blended sauce in to a cup and 1 cup of chicken broth (from a can or a cube will work) So now you have 2 cups of liquid mixed together. Now add to rice stir all together good put a lid on it on maybe a medium high for about 7 or 8 minutes then turn down to

Medium for another 10 or 12 minutes. DO NOT STIR rice while it is cooking. When you think it is almost done take it off the fire and leave the lid on it so it will steam cook. You can check it in about 5 or so minutes to see if it is done.

TACO CASSOROLE

Ingredients:

- 1 pound ground beef
- 1 packet taco seasoning
- * water as called for on back of seasoning packet
- 3 large flour tortillas (8-inch size)
- 1/2 cup Salsa Con Queso
- 1 1/2-2 cups shredded Mexican cheese blend

Directions:

- Brown and crumble ground beef. Drain excess grease.
- Add in taco seasoning and water (following directions on back of seasoning packet).
- Once the taco meat is ready, turn off heat and add in 1/2 cup salsa con queso.
- Give it a good stir until thoroughly combined.

Preheat oven to 350F degrees.
Spray an 8-inch round baking pan with nonstick cooking spray.
Layer the bottom of the pan with a flour tortilla.
Now add about 1/3 of the ground beef taco filling on the the first layer.
Then add 1/3 of the shredded cheese.
Continue until you are done with all the layers: another tortilla, more taco mixture, more cheese.
Bake at 350F degrees for about 15-20 minutes.
Until cheese is melted and edges are slightly golden brown.
Allow to cool for a couple of minutes.
Then slice and serve.
I like mine with some sour cream and diced tomatoes on top.

Crock Pot, Bacon Cheese Potatoes

Ingredients:

1 pound bacon, or more, I like more..diced – you can bake it first in the oven or fry it done and brown then, dice it and place in the crock pot.
2 medium onions, thinly sliced
4 medium potatoes thinly sliced
1/2 pound cheddar cheese, thinly sliced (or shredded it fine)
salt and pepper
butter
green onions (optional)

Instructions:

Line crockpot with foil, leaving enough to cover the potatoes when finished, this will help it, not to stick and to steam the potatoes, also to keep them from getting mushy.

Layer half each of the bacon, onions and potatoes in the crockpot.
Season to taste with salt and pepper and dot with butter.
Repeat layers of bacon, onions, potatoes and cheese. Dot with butter.
Cover with remaining foil.

Cover and cook on low for up to 6 hours (check it in about 4 hours, depending on your crock pot).
Add cheese for the last 20 – 30 minutes and enjoy!

Cheesy Pepperoni Twist Rolls Recipe!

Now this one can be with as much or as little cheese and pepperoni as you want , its up to you, as long as the dough is covered its fine

Ingredients:

Frozen bread dough
Pepperoni
Mozzarella cheese
Parmesan cheese
Olive oil

Italian seasoning
1/4 cup tomato sauce (Optional)
8 slices bacon
1 small to medium onion if desired diced finely

Directions:

Loosely cover the frozen bread dough with plastic wrap. Allow the dough to thaw for a few hours at room temperature. When the dough is completely thawed it will be slightly puffed up.

Here's a tip: Spray the plastic wrap with cooking oil, or brush it with cooking oil and lay it, oiled side down on the bread dough. This allows the bread dough to rise and move easily under the plastic wrap without it sticking or holding back the dough.

cook and crumble bacon

Roll dough out to an approximately 11 x 11 inch square. One frozen dough log makes one pepperoni roll.

Brush dough with olive oil or whatever cooking oil you prefer. Lay pepperoni on the dough covering entire surface. Sprinkle with shredded mozzarella cheese.

Next, sprinkle it with shredded Parmesan cheese and lightly sprinkle it with Italian seasoning. Add a sprinkling of garlic salt (optional).and add crumbled bacon and finely diced onion if so desired.

Roll up the dough starting at one edge of the square.

Place rolls on baking sheet, leaving space between them if you are making more than one roll. Brush some melted butter on top of the uncooked pepperoni roll(s).

Bake at 375 degrees F for approximately 15 to 25 minutes. Oven temperatures and times may vary. When done, the top of the rolls should be golden brown and you should be able to make a tapping sound on the crust with your fingernail (the same as when baking bread).

Make sure you allow your pepperoni roll to cool completely before slicing and serving it.

Crock Pot Lasagna

1 pound Ground Beef
Lasagna noodles
1 jar spaghetti sauce
1 1/2 cups cottage cheese
1 1/2 cups shredded Mozzarella cheese
2 tablespoons grated Parmesan cheese
Directions

Brown ground beef and drain. Spoon 1 C. spaghetti sauce in bottom of 4 quart crock pot. Mix remaining sauce with beef. Place 2 uncooked lasagna noodles on sauce in crock pot. Spread 1/3 meat mixture on top of noodles. Spread 3/4 C. cottage cheese over meat. Sprinkle 1/2 C. mozzarella cheese over cottage cheese. Add another layer of uncooked noodles, 1/3 meat mixture, the remaining cottage cheese and 1/2 C. mozzarella cheese. Place another layer of uncooked noodles, meat mixture, and mozzarella cheese. Sprinkle Parmesan cheese over top. Cook on low for 4 hours.

If cooked much longer, it gets a bit well done.

Sweet Baby Ray's Crockpot Chicken

4-6 chicken breast
1 btl Sweet Baby Ray's sauce
1/4 c vinegar
1 tsp red pepper flakes
1/4 c brown sugar
1 tsp garlic powder
Mix everything but chicken

Place chicken in crockpot (frozen is ok)
Pour sauce mixture over chicken
Cook on low 4-6 hours

7 Up Biscuits

4 cups Bisquick
1 cup sour cream
1 cup 7-up
1/2 cup melted butter

Mix bisquick, sour cream and 7 up. Melt butter in bottom of cookie sheet pan, and put shaped biscuits in, then Bake at 425 until golden