

# WHAT'S IN THE POT?

submitted by Judy Cochrane



## ENCHILADA CASSEROLE

Yield: 4 servings  
Temperature: 350°

Cooking Time: 25-30 Mins.  
Freezes Well

- |                                   |  |
|-----------------------------------|--|
| 14 1/2 ounce can evaporated milk  | 1 package (12) corn tortillas  |
| 1 pound chopped processed cheese* | Shortening   |
| 1 pound ground beef**             | 1 four ounce can chopped green chile, more if desired (fresh or frozen may be substituted) |
| 1 teaspoon salt                   | 1/2 cup chopped onion  |
| 1 teaspoon garlic salt            |  |

1. Melt cheese in evaporated milk using low heat
2. Fry ground beef until browned, using medium heat. Add salt and garlic salt
3. Fry tortillas using medium high heat in 1/2 inch shortening on each side only until soft.
4. Place ingredients in a two quart casserole dish in layers starting with tortillas, then ground beef, chile and onion; repeat.
5. Pour cheese sauce over entire dish and cover. Bake in 350°F. oven for 25 to 30 minutes.

Variations: One 11 ounce can cooked pinto beans may be included in layers.

\*For speed, substitute 1 can cheese soup and 1 can of milk for the cheese and milk. Sharper cheese can be used.

\*\*Chicken or turkey can be substituted for the beef.



"You just push down on the bottle cap like this and then you turn it."

\*\*\*\*\*



"Now that we've graduated, we'd better learn how to work."

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"I'd like to exchange this for something in a business suit."

### REASON FOR FAILURE:

He complained about his failing grade to the teacher and concluded, "I just don't deserve it"

"Why not?" asked the teacher, "Your homework has been terrible and your term paper was a catastrophe."

"But I didn't do them," he said.  
"My Pop did. Flunk him instead."