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Lincoln EXTENSION

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Change About Hamburger Mix

4 eggs
 1 can (5 oz) evaporated milk
 ½ cup finely chopped onion
 1 tbsp salt
 1 tbsp garlic powder
 2 teaspoon Worcestershire sauce
 ½ teaspoon pepper
 4 pound lean ground beef/pork mix
 2 cups dry bread crumbs

In a large bowl, beat eggs and evaporated milk. Add the next 6 ingredients. Crumble beef over mixture and mix well.

Mixture is ready to be formed into big meatloaves, miniature meatloaves, meatballs or Salisbury patties.

Big Meatloaves - form in 5 x 9 loaf pans. Bake 350 for 1 hour, let set 10 minutes. Can be topped just before cooking with 2 tablespoons brown sugar, 2 tablespoons prepared mustard, 1/3 cup ketchup.

Miniature Meatloaves - form into 3 x 5 loaf sizes or form into 3 ounce size muffin tins. Bake 350 for 20 minutes. Can be topped just before cooking with 2 tablespoons brown sugar, 2 tablespoons prepared mustard, 1/3 cup ketchup.

Quick Meatballs - pat mixture into baking sheet with edges, like jelly roll pans. After patting mixture, cut mixture into 2" squares. Bake 350 for 30 minutes. While cooking, the meat mixture will shrink slightly, creating meatballs.

Salisbury Patties - shape into patties.

Frozen Bread Dough Recipe

1/4 cup warm water (first amount)
 1 tsp sugar (first amount)
 1 tablespoon granular yeast
 2 tablespoons sugar (second amount)
 3/4 cup plus 1 tablespoon warm water (second amount)
 1 1/3 cup all purpose flour
 1/4 cup skin milk powder
 1 cup warm water (third amount)
 1 2/3 teaspoon salt
 3 tablespoon soft shortening
 2 2/3 cup all purpose flour for dough
 about 1 cup flour for board

Measure the 1/4 cup warm water and 1 tsp. sugar into a large bowl. Sprinkle yeast evenly over top and let stand for ten minutes until bubbly. Then add the two tablespoons sugar, 1 1/3 cup flour, skim milk powder and the 3/4 cup plus 1 tablespoon warm water. Beat the sponge with beaters or a dough hook. Cover and let rise until doubled and bubbly. This takes about 40 minutes. Then add the 1 cup warm water, salt, shortening, 2 2/3 cup flour and beat for five minutes. Sprinkle board with 2/3 cup flour and knead for five minutes. Return to scraped down bowl, cover and let rise 2 hours. Punch down dough and knead in an additional 1/4 to 1/3 cup flour on board, turning dough over in flour before starting to knead for five minutes.

Next cut the dough in half. Flatten each half on a plate and chill in refrigerator for 30 minutes. This completely checks rising when you put the raw dough in the freezer in the next step. Working quickly shape chilled dough into 2 loaves and put in oiled loaf pans or shape into buns/rolls. Immediately slip pans into double plastic bags, sealing with twists and freeze.

Early on the day you need the bread, take your frozen bread dough from freezer, unwrap and stand it on counter to thaw and rise above rims of pans. This takes about 6 hours. Bake at 425 ° for 15 minutes then reduce heat to 350 ° for 15 minutes longer.

<http://www.best-bread-recipes.com/frozen-bread-dough-recipe.html>

Parmesan Knots

1/2 cup canola oil
 1/4 cup grated Parmesan cheese
 1-1/2 teaspoons dried parsley flakes
 1-1/2 teaspoons dried oregano
 1 teaspoon garlic powder
 Dash pepper
 3 tubes (12 ounces each) refrigerated buttermilk biscuits

Directions

In a small bowl, combine the oil, cheese, parsley, oregano, garlic powder and pepper; set aside.

Cut each biscuit in half. Roll each portion into a 6-in. rope; tie in a loose knot. Place on greased baking sheets.

Bake at 400° for 8-11 minutes or until golden brown; immediately brush with the Parmesan mixture. Serve warm or freeze for up to 2 months.

To use frozen knots: Reheat, unthawed, at 350° for 15-20 minutes. **Yield:** 5 dozen.

<http://www.tasteofhome.com/recipes/Parmesan-Knots>

Meatballs Barbecued

Use favorite barbecue sauce with the meatballs.

Meatball sauce and spaghetti

Heat meatballs and spaghetti sauce pour over cooked spaghetti noodles.

Swedish Meatballs

Prepare an envelope of brown gravy mix in a skillet according to package directions. Add meatballs, cover and cook for 10 minutes or until heated through. Remove from the heat, stir in 1/2 cup sour cream, dash of nutmeg and dash of pepper. Serve over cooked noodles.

Sweet and Sour Meatballs

1 can (20 ounces) pineapple chunks

3 tablespoon cornstarch

1/3 cup water

3 tablespoon cider vinegar

1 tablespoon soy sauce

1/2 cup brown sugar

30 meatballs

1 large green pepper, cut into 1-inch pieces

Hot cooked rice

Drain pineapple, reserving juice. Set pineapple aside. Add water to juice if needed to measure 1 cup. In a skillet, combine cornstarch and 1/3 cup water until smooth. Stir in the pineapple juice mixture, vinegar, soy sauce and brown sugar. Cook over medium heat until thick, stirring constantly.

Add the pineapple, meatballs and green pepper. Simmer, uncovered for 20 minutes or until heated through. Serve with cooked rice.

Yield: 6 servings

Meatball Subs

30 meatballs
 1 cup ketchup
 3/4 cup packed brown sugar
 1/2 cup chopped onion
 1/4 teaspoon garlic powder
 6 subway rolls, split

Place meatballs in an ungreased 1-qt baking dish. Combine the ketchup, brown sugar, onion, and garlic powder. Pour over the meatballs.

Cover and bake at 350 for 1 hour. Serve on rolls. Yield: 6 servings

Bacon Salisbury Steak

Yields: 4 servings

4 bacon strips, cut into 2-inch pieces
 4 3 ounce portions of hamburger mix formed into patties
 8 tablespoons all purpose flour
 1 package of beef gravy make according to the package directions

In a small skillet, cook bacon over medium heat until crisp. Meanwhile, shape 3 ounces of beef mix into a patty, coat with flour. Do the other 3 portions the same way. Using a slotted spoon, remove bacon to paper towel to drain.

In the drippings, brown the patties on both sides. Add gravy. Bring to a boil. Reduce heat, cover and simmer for 15-20 minutes or until meat is no longer pink. Top with bacon.

Breads

10 Minute Pull Apart

1/4 cup sugar
 1 1/2 teaspoons cinnamon
 1 can (10 ounces) refrigerated biscuits
 2 tablespoons butter or margarine

1. Preheat oven to 475° F. Place sugar, and cinnamon on a plate and stir to combine.
2. Remove biscuits from package and pull apart. Cut each biscuit into 1/4th.
3. Melt butter in small pan over low heat and leave butter in pan. Remove from heat. Dip each biscuit in melted butter, then roll in sugar-cinnamon mixture. Place on ungreased baking pan. Bake 8 minutes or until golden brown.
4. Remove from baking pan and place on wire rack to cool slightly. Serve warm.

Decorator Cookie dough

2 cups butter
 1 cup sugar
 1/4 cup sweetened condensed milk
 1 teaspoon vanilla extract
 4 cups all purpose flour
 1/8 teaspoon salt
 Topping of choice, such as colored sugar, sprinkles, etc

In a large bowl, cream the butter and sugar until it is light and fluffy. Beat in milk and vanilla. Combine flour and salt, gradually add to creamed mixture and mix well.

Divide dough into five 1 cup portions, shape each into a 10 inch long roll. Wrap individually in plastic wrap. Refrigerator for 1 hour or until easy to handle. Or, place in a freezer bag. May be frozen for up to 6 months. Yield 5 portions (1 cup each)

To use refrigerator cookie dough, cut roll into 1/4 inch slices. Place 2 inches apart on ungreased baking sheets. Decorate with sprinkles or colored sugar if desired. Bake at 350 for 7-9 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks. Decorate with sprinkles if desired.

To use frozen cookie dough, thaw in the refrigerator overnight. Use according to refrigerator directions.

<http://www.tasteofhome.com/>

Meatball Wraps

1 (10.2-oz.) can (5 biscuits) refrigerated biscuits
 10 refrigerated or frozen cooked beef meatballs, thawed
 1/4 cup butter, melted
 1 1/2 cups tomato pasta sauce, heated

1. Heat oven to 375°F. Line cookie sheet with parchment paper or spray with nonstick cooking spray. Separate dough into 5 biscuits. Split each biscuit to make 10 rounds. Press out each biscuit half to form 3-inch round.
2. Top each biscuit round with meatball. Bring up sides of dough over meatball; pinch edges to seal. Brush rounded tops and sides of dough with butter. Place, seam side down, on paper-lined cookie sheet.
3. Bake at 375°F. for 10 to 15 minutes or until golden brown.
4. Place appetizer pick in each biscuit-wrapped meatball to form meatball pop. Serve with warm pasta sauce for dipping

Tomato Base Hamburger Mix

4 lbs of ground beef
 4 medium onions, chopped
 4 garlic cloves, minced
 3 cans (28 ounces each) diced tomatoes, drained
 2 cans (6 ounces each) tomato paste
 1 lb sliced fresh mushrooms or 1 can sliced mushrooms
 4 celery ribs, chopped
 2 tablespoon minced fresh parsley
 1 tablespoon salt
 1 tablespoon Italian seasoning
 2 to 3 teaspoons dried rosemary, crushed
 1 teaspoon pepper

In Dutch oven, cook the beef, onions and garlic over medium heat until meat is no longer pink, drain. Stir in the remaining ingredients. Bring to a boil. Reduce heat, cover and simmer for 15 minutes. Uncover, simmer 15 simmer longer. Cool

Freeze the mixture in 1 lb portions in freezer bags or containers. Or portion into other recipes to freeze, ie Spaghetti nest pie.

Can be used in Spaghetti Nest Pie, Shepherds Pie, Sloppy Joe and Lasagna.

Frozen Sweets

Cookie dough

Peanut Butter Cookies

2 tablespoons reduced-fat peanut butter
 1/2 cup packed brown sugar
 1/4 cup sugar
 1 egg, beaten
 1 teaspoon vanilla extract
 1 cup all purpose flour
 1/4 teaspoon baking soda
 1/8 teaspoon salt

In a large bowl, cream the peanut butter and sugars until light and fluffy. Add beaten egg, beat until blended. Beat in vanilla. Combine the flour, baking soda and salt, gradually add to the creamed mixture and mix well. Shape into an 8 inch roll, wrap in plastic wrap. Freeze for 2 hours or until firm. For longer storage, transfer to a freezer bag. May be frozen for up to 6 months.

To use frozen, unwrap and cut in 1/4 inch slices. Place 2 inches apart on baking sheet. Flatten with a fork. Bake 350 for 6-8 minutes for chewy cookies or 8-10 minutes for crisp cookies. Cool for 1-2 minutes before removing to wire racks, cool completely. Yield; 2 dozen

<http://www.tasteofhome.com/>

Freezer Coleslaw

1 head cabbage, shredded
 1 green bell pepper, finely chopped
 1-1/4 cups sugar
 2 tsp. salt
 1 tsp. celery seed
 1 cup apple cider vinegar
 1/2 cup water

Toss vegetables in large bowl.

Mix remaining ingredients in saucepan and bring to a boil. Boil for 2-3 minutes. Let cool. Pour over vegetables. Mix, pack in airtight plastic freezer container and freeze at least four hours until firm.

To serve, let the slaw thaw in refrigerator overnight. The slaw remains crisp and tastes delicious.

<http://www.tasteofhome.com/>

Spaghetti Nest Pie

Yield: 6 servings per pie

1 lb package of spaghetti
 4 eggs, slightly beaten
 2/3 cup grated Parmesan cheese
 1 cup chopped onion
 1/4 cup butter, cubed
 2 cups sour cream
 2 teaspoon Italian seasoning
 2 lbs Tomato Base Hamburger Mix

Cook spaghetti according to package directions, drain and place in large bowl. Add eggs and Parmesan cheese. Transfer to three greased 9 inch pie plates. Press mixture onto the bottom and up the sides to form a crust. Set aside.

In a large saucepan, sauté onion in butter until tender. Remove from the heat, stir in sour cream and Italian seasoning. Spoon into the crusts.

Spoon Tomato Base Hamburger mix over the sour cream mixture. Sprinkle with mozzarella and cheddar cheese.

Cover and freeze pies for up to 1 month. To use frozen pies, completely thaw in the refrigerator. Remove from the refrigerator, bake in 350 oven for 35-40 minutes or until heated through.

Can Serve Parmesan Knots (recipe pg 28)

Italian Shepherd's Pie

Yield: 4-6 servings

- 3 cups warm mashed potatoes (from recipe on page)
- 2 medium carrots, grated
- 1/4 lb fresh mushrooms, chopped
- 1 Tbsp onion soup mix
- 2 cups Tomato Ground Beef
- 2 Tbsp grated Parmesan cheese

In a large bowl, combine 1 cup potatoes, carrots, mushrooms and soup mix. Spread in a greased 2 qt. baking dish. Top with beef mix and remaining potatoes. Sprinkle with Parmesan cheese.

Freeze to bake later or bake now. To bake now, bake uncovered at 350 for 40-50 minutes or until the potatoes are lightly browned.

Can Serve Parmesan Knots (recipe pg)

Already Sloppy Joe

- 1 lb Tomato Ground Beef mix
- 4 sandwich buns

Heat Tomato Ground Beef mix thoroughly then split among sandwich buns.

Potato Rosettes

- 2 medium potatoes, peeled and quartered
- 1/2 cup shredded cheddar cheese
- 1 egg, slightly beaten
- 2 tablespoon chopped green onion
- 3 tablespoons sour cream
- 1 teaspoon salt
- 1/4 to 1/2 teaspoon white pepper

Place potatoes in a large saucepan and cover with water, bring to a boil over medium-high heat. Cover and cook for 15-20 minutes or until tender, drain. Transfer to a large bowl, mash potatoes. Beat in the cheese, egg, onion, sour cream, salt and pepper.

Cut a hole in the center of a pastry bag or heavy-duty plastic bag. Insert large star tip #409. Fill bag with potato mixture. Pipe potatoes into eight mounds on a greased baking sheet. Cover and freeze for up to 1 month.

To use frozen potatoes, place on a microwave safe plate. Cover with waxed paper, microwave on high for 6 minutes or until heated through. Yield: 8 servings.

<http://www.tasteofhome.com/>

Vegetables

Mashed Cheesy Potatoes

6 cups hot mashed potatoes
 1/2 cup milk
 1/4 cup butter
 1 teaspoon salt
 1/8 teaspoon pepper
 1 1/3 cup shredded Colby-Monterey Jack cheese
 2 tablespoons minced fresh parsley

In a large bowl, beat the mashed potatoes, milk, butter, salt and pepper until smooth. Stir in 1 1/3 cups cheese. On a flat baking sheet divide the potato mixture into 12 half (1/2) cup servings. Sprinkle with remaining cheese, top with parsley.

Cover and freeze on baking sheet. Once frozen pop off of baking sheet and place in a freezer bag.

To use frozen, thaw in the refrigerator. Heat in 350 oven for 15-20 minutes or until heated through and cheese is melted.

<http://www.tasteofhome.com/>

Lasagna

Yield: 8-10 servings

1 lb Tomato Ground Beef 2
 8 uncooked lasagna noodles
 1 egg
 1 cup ricotta cheese
 2 cups shredded part-skim mozzarella cheese
 3/4 cup grated Parmesan cheese

Heat Tomato Ground Beef in a large saucepan.

In a small bowl, combine egg and ricotta cheese. Spoon 1 cup of the Tomato Ground Beef mix into a greased 13 x 9 inch baking dish. Layer with half of the noodles, ricotta mixture, meat sauce, mozzarella and Parmesan cheeses. Repeat layers.

Freeze to bake later or bake now. Bake now at 350 for 45 minutes. Uncover, bake 5-10 minutes longer or until golden brown. Let stand for 15 minutes before cutting.

Can Serve Parmesan Knots (recipe pg)

Roasted Chicken Specials

There are many dishes that can be made from store bought broasted chicken or your own roasted chicken. After deboning and cubing the meat, the chicken meat can be made into Chicken Bake, Chicken Enchiladas, Chicken Taco Quiche or Curry Chicken salad.

Chicken Bake

2 cups deboned cubed roasted chicken
 1 pound broccoli florets or green beans, cooked
 1 (10.75 ounce) can condensed cream of mushroom soup
 1 tablespoon mayonnaise
 1 cup shredded Cheddar cheese
 1 cup dry stuffing mix
 Steam broccoli or green bean until crisp but tender.
 In a small bowl mix together the soup and mayonnaise. Set aside.
 In a 9x13 inch baking dish layer the chicken, broccoli, soup mixture, and cheese. Sprinkle dry stuffing mix over the top.

Freeze to bake later or bake now. To bake now, bake in a 350 preheated oven for 25-30 minutes.

Make Ahead Breakfast Burritos

Who said you can't have a hot breakfast even on school/workdays? Make up a batch of these breakfast burritos ahead of time and you'll be eating a healthy breakfast in just ten minutes!

Ingredients:

12 eggs
 2 cups cheddar or Monterey Jack cheese, shredded
 1 cup chopped veggie trio (red, peppers, green peppers, onions)
 1/2 cup milk
 salt & pepper to taste
 24 medium flour tortillas OR 12 large flour tortillas
 salsa

Make-Ahead Preparation:

In a large bowl, lightly beat the eggs with the milk and salt and pepper.

Heat a large non-stick skillet over medium heat. Add the egg mixture and cook, stirring constantly, being careful not to brown the eggs, until cooked through.

While the eggs are cooking, place your tortillas on a microwave-safe dish and cover with plastic wrap. Heat for 30 to 45 seconds or until tortillas are just slightly warm. (*Warming the tortillas makes them more pliable. If your tortillas are already soft enough to roll, you can omit this step.*)

When the eggs are cooked through, stir veggies.

Place 1/2 cup egg mixture into each tortilla (more if using larger tortillas); sprinkle with cheese and top with some salsa. Roll them up burrito-style.

Wrap each tortilla in tin foil, place on a large baking sheet and freeze. Once frozen through, transfer the burritos in batches to ziploc bags. Freeze for up to one month.

Tex Mex Enchiladas

Yield: 4 servings.

1 lb Taco Seasoned hamburger, thawed
 Canola oil
 12 corn tortilla
 1 medium onion, chopped
 1 cup salsa
 3 Tbsp tomato paste
 1 cup water
 1 cup canned crushed tomatoes
 Olive oil
 1 lb grated Jack Cheese, mild cheddar, longhorn or any mild yellow cheese,
 Cilantro
 Half head of iceberg lettuce
 Preheat oven to 350

In a large fry pan at high heat add 3 tbsp of canola oil. Add a tortilla to the pan. Cook for 2-3 seconds, lift up the tortilla with spatula, add another tortilla underneath. Cook for 2-3 seconds, lift again, booth tortillas, and add another tortilla underneath. Repeat the process with all of the rest of the tortillas. Add more oil as needed. This works well to brown and heat all of the tortillas without using excessive oil, while enhancing the flavor of the tortillas.

Sauté up the chopped onion and garlic, then turn off the heat. Add 1 cup of salsa. Dissolve 3 tbsp of tomato paste into 1 cup of water, add to pan. Add 1 up of crushed fire roasted canned tomatoes. Taste. If the sauce taste too vinegary (acidic), add a teaspoon of sugar.

Put some olive oil on the bottom of a large casserole pan. Take a tortilla, cover 2/3 of it lightly with the seasoned hamburger and shredded cheese, then roll up the tortilla and place it in the casserole pan seam side down. Continue until all tortillas are filled and rolled. Add sauce to the top of the tortillas in the casserole pan. Make sure al are covered with the sauce. If not, add a little water. Cover the whole thin with the rest of the grated cheese. (this can be frozen at this point, thaw in refrigerator, then heat in oven until hot and cheese is melted.) Put the casserole in the oven for 10 minutes or until the cheese is melted.

Garnish with cilantro and sour cream. Serve with shredded lettuce.

Chicken Enchiladas

1 can (16 ounces) refried beans
 10 flour tortillas (9")
 1 can (10 3/4 ounces) condensed cream of chicken soup
 1 cup sour cream
 3 to 4 cups cubed cooked chicken (Roasted Chicken)
 3 cups shredded cheddar cheese
 1 can (15 ounce) enchilada sauce
 1/4 cup sliced green onions
 1/4 cup sliced black olives

Spread about 2 tablespoons refried beans on each tortilla. Combine soup and sour cream, stir in chicken. Spoon 1/3 to 1/2 down the center of each tortilla, top with 1 tablespoon cheese.

Roll up and place seam side down in a greased 13 x 9 inch baking dish. Pour enchilada sauce over top, sprinkle with the onions, olives and remaining cheese.

Freeze to bake later or bake now. For now, bake enchiladas, uncovered, at 350 for 35 minutes or until heated through. Just before serving, sprinkle lettuce around enchiladas if desired.

Chicken Taco Quiche

Yield: 6 servings per quiches

- 2 unbaked pastry shells (9")
- 2 cups subbed cooked chicken
- 2 envelopes taco seasoning, divided
- 2/3 cup salsa
- 2 cups shredded cheddar cheese
- 8 eggs
- 2 cups half and half cream
- 2 tbsp butter, melted
- 1 can (4 ounces) chopped green chilies
- 1/2 cup sliced ripe olives

Line unpricked pastry shells with a double thickness of heavy duty foil. Bake at 400 for 4 minutes. Remove foil, bake 4 minutes longer.

In a small bowl, combine chicken and one envelope taco seasoning, spoon into pastry shells. Top with salsa and cheese. In a large bowl, whisk the eggs, cream, butter and remaining taco seasoning. Stir in chilies and olives. Pour over cheese.

Cover and freeze one quiche for up to 3 months.. Cover edges of the second quiche loosely with foil, place on a baking sheet. Bake at 400 for 33-35 minutes or until a knife inserted near the center come out clean. Let stand for 10 minutes before cutting

To use frozen quiche: remove from the freezer 30 minutes before baking (do not thaw). Cover edges of crust loosely with foil, place on a baking sheet. Bake 400 for 70-75 minutes or until a knife inserted near the center come out clean. Let stand for 10 minutes before cutting.

Taco Salad

- 1 package of lettuce
- 1 lb Taco Seasoned hamburger, heated
- 1 package 8 ounce shredded cheese
- 1/3 to 1/2 cup sliced olives
- 1 cup (8 ounces) sour cream
- 1 tomato chopped
- Garnish with Doritos

Layer following ingredients in a large serving bowl. Maybe served with choice of salad dressings.

Taco Corn Bread Pizza

Yield: 4-6 servings

Crust:

- 1 package (8 1/2 ounces) corn bread mix
- 1 egg
- 1/3 cup milk

Topping:

- 1 lb Taco Seasoned hamburger
- 1 can (16 oz) low-fat refried beans
- 1 cup sour cream
- 1 1/2 cups shredded Mexican cheese blend
- 1/4 cup chopped onion
- 1 medium chopped tomato
- 1 cup shredded lettuce
- 1/4 cup sliced ripe olives, drained

In a mixing bowl, combine the corn bread mix, egg and milk until blended. Spread onto a well greased pizza pan. Bake at 350 for 15 minutes.

Meanwhile, combine taco meat and refried beans, spread over cooked corn bread. Combine sour cream, 1 cup cheese and onion, spread over meat and bean mixture. Bake 20-25 minutes or until heated through and cheese is melted.

Sprinkle with the tomato, lettuce, olives and remaining cheese.

Curried Chicken Salad

Yield: 6-8 servings.

- 3 cups cubed cooked chicken
- 1 1/2 cups seedless red grapes, halved
- 4 celery ribs, chopped
- 2/3 cup mayonnaise
- 2 tbsp lemon juice
- 1 to 2 teaspoons curry powder
- 1/2 to 1 teaspoon salt
- 1 to 2 teaspoons sugar, optional
- 1/2 cup salted peanuts

In a large bowl, combine chicken, grapes and celery. In a small bowl, combine the mayonnaise, lemon juice, curry powder, salt and sugar, if desired. Pour mayonnaise mix over chicken mix and toss to coat. Cover and refrigerate for 1 hour. Just before serving, stir in the peanuts.

Basic Taco Starter

4 pounds ground beef
4 medium onions
4 envelopes taco seasoning

In large pot (Dutch) cook beef and onions until meat is no longer pink, drain, Stir in taco seasoning. Spread out in depth of 2 inches or less to cool quickly. Once cool, separate into usable servings and put into resealable freezer bags or containers. May be frozen up to 3 months.

Can be used for Tacos, Taco Twist Bake, Taco Corn Bread Pizza, Taco Salad, Tex Mex Enchiladas

Tacos

1 lb basic Taco starter
2/3 cup water
8 taco shells
Shredded lettuce
Shredded cheddar cheese
Sliced ripe olives
Sour cream
Chopped tomatoes

In a sauce pan or skillet, combine water and seasoned meat. Bring to a boil, reduce heat. Simmer, uncovered, for 8-10 minutes, stirring occasionally. Spoon 1/3 cupful (approximately) into each taco shell. Top with the lettuce, cheese, olives, sour cream and or tomatoes if desired.

Taco Twist Bake

Yield: 4-6 servings

1 lb Taco Seasoned hamburger
2 cans (8 ounces) tomato sauce
1/4 cup chopped green pepper
1 package (8 ounces) spiral pasta, cooked and drained
1 cup sour cream
1 cup shredded cheddar cheese, with 1/2 cup reserved for sprinkling on top.

In large saucepan, combine seasoned meat, tomato sauce and green pepper, bring to boil. While heating, in greased 8 inch square baking dish, combine cooked pasta and sour cream, sprinkle with 1/2 shredded cheese. Top with meat mixture.

Bake, uncovered in 325 oven for 25 minutes. Sprinkle with remaining cheese. Bake 5-10 minutes, until cheese is melted.